

Christmas Deal

2 courses - £20

3 course - £25

starters

Spiced parsnip, carrot & lentil soup (V)

Vegetable crisps, warm ciabatta & butter, GF roll available

Smoked haddock & chorizo fishcake

Rocket & lemon aioli

Twice baked cheddar soufflé (V)

Rocket, homemade walnut & spinach pesto

Chicken, leek & prosciutto terrine

Leaves, fig relish & toasts

mains

Crown of Roasted turkey

Winter stuffing, pig in blanket, roasted potatoes & parsnips, mustard Yorkshire pudding white wine & thyme gravy

Blade of beef

10 hour slow braised in red wine with mash & parsnips,

mustard Yorkshire pudding red wine & thyme gravy

Herb breaded fillet of hake

Oven roasted & served on a bed of mussel cassoulet with wilted spinach

Cranberry & puy lentil filo parcel (VE)

Roasted carrots & parsnips, tender stem broccoli & cranberry gravy

All served with seasonal greens, apple & cinnamon braised red cabbage, root veg mash & cauliflower cheese

desserts

Millionaires tart

Salcombe dairy salted caramel ice cream

Lemon meringue pavlova (GF)

2 mini lemon meringues topped with Chantilly cream & mulled strawberry compote

Ginger panna cotta

Gingernut crumble & orange puree

Christmas pudding (GF)

Brandy & vanilla crème anglaise

Lunch menu 12pm-5pm

Fish fingers £8

Rocket & tartare sauce

B.L.T £8

Crispy smoked bacon, beef tomato & lettuce

Cheddar & chutney £6

Local cheddar & spicy tomato chutney

Salmon, cucumber & dill £8

Smoked salmon, cream cheese & chive, rocket

Swap your crisps for chips £2

All sandwiches are served with salad & kettle crisps, choose from local granary or white bread, GF rolls available

Local ham & eggs £10

Chips & peas

Ploughman's lunch £10

Local cheddar & ham, pickles, coleslaw, tomato chutney, warm ciabatta & salad

Desserts – £6

Chocolate brownie, vanilla ice cream, chocolate sauce

Christmas pudding (GF), Brandy & vanilla crème anglaise

Lemon meringue pavlova (GF), 2 mini lemon meringues topped with Chantilly cream & mulled strawberry compote

Ginger panna cotta, gingernut crumble & orange puree

Millionaires tart, with Salcombe dairy salted caramel ice cream

Walnut & boozy date crème brulee, Vanilla shortbread

Sundae's - £7

Brownie fudge sundae, chocolate & vanilla ice creams, brownie pieces, butterscotch sauce & Chantilly cream (GF)

Eaton mess sundae, strawberry & vanilla ice cream, forest fruits, crushed meringue & Chantilly cream (GF)

Salcombe dairy Ice creams

1 scoop £3.50, 2 scoops £4.50, 3 scoops £5.50

Served with shortbread biscuits

Chocolate, vanilla, strawberry & cream, salted caramel, honeycomb.

Raspberry, blackcurrant or mango, coconut & lime sorbets
 VE

Cheeseboard £8

Taw valley cheddar, Devon blue, Cornish brie. Grapes, tomato chutney & Jacobs crackers

Add a glass of port £3.50

Sides

Chips £4

Garlic ciabatta £4

Add cheese £1

Beer battered onion rings £4

Mixed salad £3

Buttered greens £3

Peppercorn sauce £3

Kids menu – All £7

2 sausages, (pork or vegetarian)

4oz Scampi

Chicken nuggets

Fish fingers

All served with fries & a choice

of peas, beans or salad

Roast Turkey & seasonal

vegetables £8

Soy chilli rice & tortillas £7



@DartmoorHalfwayInn



@DartmoorHalfway

Nuts are used in our kitchen & dishes may contain nuts or nut oils.
 Customers with food allergies are asked to discuss their dietary needs with our staff.

* DARTMOOR *

HALFWAY

PUB • BEDROOMS INN DINING • CAMPING



**Start your festive spirits with
 Mulled wine or mulled cider £4.50**

Book your table for your Christmas outing!

Starters

Spiced parsnip, carrot & lentil soup (V) £6
 Vegetable crisps, warm ciabatta & butter, GF roll available
Nachos (V/GF) £6/£12 to share
 salsa, jalapeños, melted mozzarella, guacamole, sour cream
Camembert sharer (V) £10 onion chutney, ciabatta & leaves
Smoked haddock & chorizo fishcake £8
 Rocket & lemon aioli
Twice baked cheddar soufflé (V) £7
 Rocket, homemade walnut & spinach pesto
Chicken, leek & prosciutto terrine £8
 Leaves, fig relish & toasts
King prawn salad (GF) £8
 Garlic buttered king prawns on a bed of fresh salad, avocado puree & mango & chili dressing

Grills

100z Rump steak (GF) £22
Garlic buttered chicken breast (GF) £15
 grilled tomato, mushroom, chips & rocket
8oz cheeseburger £15
 Spicy tomato & onion chutney
Butterflied chicken breast & bacon Burger £15
 Lemon aioli
Meatless farm co burger (VE) £13
 Spicy tomato & onion chutney
 All served with coleslaw, rocket, tomato, red onion, dill pickle, brioche bun & fries

Mains

Steak & ale pie £15
 Puff pastry lid, chips & greens
Cod & chips (GF) £15
 Large cod fillet, cider & dill GF batter, crushed peas & homemade tartare sauce
Scampi & chips £14
 Wholetail scampi, salad & homemade tartare sauce
Crown of Roasted turkey £15
 Winter stuffing, pig in blanket, roasted potatoes & parsnips, mustard Yorkshire pudding white wine & thyme gravy
 Served with seasonal vegetables
Blade of beef £15
 10 hour slow braised in red wine with mash & parsnips, mustard Yorkshire pudding red wine & thyme gravy
 Served with seasonal vegetables
Herb breaded fillet of hake £15
 Oven roasted & served on a bed of mussel cassoulet with wilted spinach
Cranberry & puy lentil filo parcel (VE) £14
 Roasted carrots & parsnips, tender stem broccoli & cranberry gravy
Lambs liver (GF) £14 Colcannon mashed potatoes, greens, red wine gravy & crispy onions
Mixed bean chili (GF/VE) £13
 Meatless farm co soy mince & bean chili, steamed rice, tortilla chips & salad
Seafood curry (GF) £16
 King prawns, monkfish, cod & mussels in a tomato & coconut curry with steamed rice & poppadom's