

Sunday Menu

Breads & Snacks

Garlic ciabatta £4.50 (V) Cheesy garlic ciabatta £5.50 (V) Warm breads, oils & butter £6 (V)
 Mixed olives £5 (V/VE) Hummus & pitta chips £4 (V/VE)

To Start

Soup of the day; croutons & warm ciabatta £8.50 (V/VE)

Classic Prawn Cocktail; brown bread & butter £9.50

Breaded whitebait, tartare sauce & house salad £8.95

Smoked Mackerel Pate; smooth homemade pate with a hint of horseradish, ciabatta & salad garnish £7.95

Chicken Caesar Salad; Cos lettuce, chicken, parmesan, croutons, anchovies, Bacon Caesar dressing £8.50

Classic Nachos; homemade salsa, jalapenos & cheese, sour cream £10/£14 (V/GF)

Add soya bean mince chilli (VE) £2.50/£3.50 Vegan cheddar available

Roasts £19.95

Crackled Pork Loin

Roast Topside of Devonshire Beef

Roast West Country Chicken

Trio of meats £23.95

Child's Roast £10.95

Cranberry, Apple, Pumpkin, Sunflower seed & Chestnut Roast £17.95 (V/VE)*omitting stuffing

All served with rosemary, thyme & garlic roast potatoes, honey glazed parsnips, Yorkshire pudding, sausage meat* stuffing, carrot & swede mash, cauliflower cheese, savoy cabbage & leeks, thyme roasted carrots, and beetroot

Main courses

Catch of the Day ; beer battered fish, fries, minted crush garden peas, & homemade tartare sauce £ 18.95

8oz Sirloin Steak; fries, peas, roasted tomato & house salad, mushroom £25 (GF) add Garlic Buttered Prawns £4

Wholetail Scampi & Chips; house salad, fries & tartare sauce £18.50

Beef, Mushroom & Dartmoor Ale Pie; topped with puff pastry, fries & peas £19.95

10oz Gammon Steak ; roasted tomato, mushroom, peas, pineapple, fried egg and fries £ 18.95

Dartmoor Halfway Burger; 6oz beef patty, smoked bacon, mustard mayonnaise, red onion marmalade & Monterey Jack cheese £18

Moving Mountain meat free Burger; Red onion marmalade, vegan mustard mayonnaise & Vegan cheese £17.50 (V/VE)

All burgers in a brioche bun with salad garnish, coleslaw, gherkin and fries

Sweet Potato & Coconut Curry; steamed rice, salad, mango chutney

& pickled cucumber £18.95 (V/VE/GF/DF)

Blue Cheese, Walnut salad Blue cheese, walnuts, apple, olives, croutons, mixed leaves & house dressing £12.50

Mixed Bean & Soya Mince Chilli; steamed rice, salad & tortilla chips £17.50 (V/VE/GF/DF)

Macaroni Cheese; house salad & garlic bread £15 Add chorizo & bacon £4

King Prawn Curry; King prawns poached in an Asian chicken & coconut broth served with steamed rice, pickled cucumber, mango chutney & prawn crackers £22.95 (GF)

Nuts are used in our kitchens, please ask for all allergies advice from our staff.

Children's Menu

2 sausages (pork or vegetarian) £8

Chicken nuggets £8.5

Fish fingers £8.5

Beef burger £8.5 Add cheese £1

All served with fries & a choice of peas, beans or salad

Cheese or ham sandwich, salad & crisps £8

Sides

Onion rings £5 Fries £5 (GF/VE) Cheesy fries £6 (GF) Mixed salad £4 Buttered greens £4.50 (GF/V)

Peppercorn sauce £4 (GF) Blue cheese sauce £4 (GF/V)

Desserts

Chocolate Brownie; vanilla ice cream & chocolate sauce £8.90

Cheesecake of the Day; coulis & forest fruits £8.90

Cheddar valley strawberries; clotted cream £8.90

Sticky Toffee Date Pudding; vanilla ice cream & caramel sauce £8.90

Dartmoor Crumble; Ice cream & custard £8.90

Crème Brulee, mixed berries, shortbread biscuit £8.90

West Country Cheeseboard; Longman's cheddar, Somerset brie & Stilton. Chilli jam, apple, celery & crackers £11.95

Dartmoor sundaes £8.90

Brownie

Brownie pieces, cream, chocolate & vanilla ice cream & chocolate sauce

Eton Mess (GF)

Meringue, cream, vanilla & strawberry ice cream & forest fruits

Sticky Toffee

Sticky toffee sponge pieces, cream, caramel sauce, honey combe & vanilla ice cream

Salcombe Dairy Ice Creams £2.95 per scoop

Madagascan vanilla, strawberries & cream, salted caramel, honey combe, Belgian chocolate,
Served with shortbread biscuits

Salcombe Sorbets £2.95per scoop (VE)

Alphonso Mango, lemon, raspberry, blackcurrant
Served with lotus biscuits

Salcombe Vegan Ice Creams £2.95 per scoop (VE)

Passionfruit, lime & mango OR rich chocolate OR coconut
Served with lotus biscuits

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