

ESTD 1777

# HALL & WOODHOUSE, LTD

## Starters

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**Cheese & Beer Croquettes (v)** rocket, balsamic glaze and tomato & onion chutney £5.75

**Crispy Whitebait** with tartare sauce £5.50

**Prawn Cocktail** in a Marie Rose sauce, with malted sourdough bread & butter £7.00

**Today's Soup (v)** homemade and served with a warm crusty roll & butter – ask a team member for today's flavour (gluten-free rolls available) £4.75

**Ham Hock & Pea Terrine** coarse pâté on toasted brioche, and caramelised red onion chutney £6.75

**Tiger Prawns** pan fried in lashings of garlic butter, with sourdough and garlic mayonnaise £9.00

**Garlic Field Mushrooms on Toast (v)** button & field mushrooms in a creamy garlic & white wine sauce on toasted focaccia £6.25

## Sharing

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**Baked Camembert (v)** spiked with garlic & thyme, served with bread and celery & carrot sticks £11.50

**Meat Board** lamb kofte with tzatziki, Buffalo hot wings and spicy roasted new potatoes £11.50

**Vegetarian Board (v)** falafel with tzatziki, garlicky houmous, flatbread, mixed olives with feta £11.50

**Buffalo Wings** a bucket of spicy chicken wings with blue cheese dip £10.50

**Bread Board (v)** garlic flatbread, focaccia and sourdough with olive oil & balsamic vinegar £5.50

**Garlic Flatbread (v)** £3.50 *Add cheddar 50p*

## Mains

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**Confit Chicken Liver & Bacon Salad** with new potatoes, crispy smoked streaky bacon, mixed leaves and cherry tomatoes bound in a honey mustard dressing £12.45

**Caramelised Tofu & Roasted Vegetable Salad (vg)** with red onion, rocket & cherry tomatoes and a balsamic glaze £10.00 S/A £8.25

**Coq au Vin** slow braised chicken leg in red wine, on creamy buttered mash, with honey roasted carrots and savoy cabbage £13.00

**Spice Crusted Hake** on garlic & rosemary potatoes, with roasted tomato, red onions and wilted spinach £13.75

**Pressed Confit Duck** with creamy mashed potato, wilted winter greens, crispy onions and a red wine sauce £16.25

**Vegan 'Shepherd's' Pie (vg)** filled with flat mushrooms, lentils, tomatoes & kale in a roast tomato sauce, topped with sweet potato mash £10.50

**British Ham & Egg/s** with chips, grilled marinated tomato and sweet tomato chutney £10.50 S/A £8.50

**Badger Beer Battered Fish & Chips** sustainably sourced, served with chips, tartare sauce and mushy or garden peas £12.50 S/A £10.25 *Add bread & butter 50p*

**Pan Fried Medallions of British Lamb** with dauphinoise potatoes, wilted spinach and a fruity Cumberland sauce £16.00

**British Rose Veal (Welfare Assured)** 8oz\* rose veal sirloin steak, served pink with dauphinoise potatoes, wilted spinach, glazed carrots and salsa verde £16.95

**8oz\* British Sirloin Steak** with field mushroom, grilled tomato, peas and chips £16.50

**10oz\* British Rib Eye Steak** with black garlic butter, rocket, red onion & cherry tomato salad, skin-on fries £18.50

**Steak & Tanglefoot Pie (British Pie Awards 2017 Silver Medal Winner)** our signature pie – braised British steak in rich velvety gravy made with our award-winning Tanglefoot beer, with buttered mash and seasonal vegetables £13.25 S/A £8.50

**Pie of the Week** please ask for this week's choice

## Burgers

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All of our burgers are served in a brioche bun with shredded cos, sliced tomato, gherkin and seasoned skin-on fries  
**Cheese & Bacon Burger** two chargrilled British beef patties stacked with caramelised smoked streaky bacon, melting Monterey Jack cheese and our burger sauce £11.75

**Chicken Caesar Burger** chargrilled fillets with smoked streaky bacon, cheese and Caesar mayo £11.25

**Squash & Chickpea Burger (v)** lightly spiced butternut squash, chickpeas, adzuki beans, seeds & pulses, with tzatziki and shaved red onion £10.75

*Add Monterey Jack Cheese (v), Smoked Streaky Bacon, Dorset Blue Vinny Cheese (v), Onion Rings (v), Avocado (v), Pineapple Ring (v), Grilled Flat Mushroom (v), Feta (v) £1.25*

*Add Extra Beef Patty £2.25, Chicken Fillets £2.25, Squash Burger (v) £2.25*

## Sides & Sauces

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<b>Seasoned Chips (v)</b>	£3.25	<b>Seasonal Veg (v)</b>	£3.00
<b>Skin-On Fries (v)</b>	£3.25	<b>Garlic Flatbread (v)</b>	£3.50
<b>Sweet Potato Fries (v)</b>	£3.75	<b>Cheesy Garlic Flatbread (v)</b>	£4.00
<b>Onion Rings (v)</b>	£3.75	<b>Crusty Roll &amp; Butter (v)</b>	£1.50
<b>Rocket &amp; Shaved Mature Cheddar Salad (v)</b>	£2.50	(gluten-free available)	
<b>Sauces (v) – Black Garlic Butter / Peppercorn / Dorset Blue Vinny Cheese Dip / Chimichurri</b>			£2.00

## Puddings

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**Chocolate Fondue** a selection of fresh fruit, meringue, mini marshmallows and wafers with a warm chocolate dip £5.50 To Share £8.50

**Coffee & Walnut Panna Cotta (v)** set coffee cream topped with caramelised walnuts £6.25

**Seasonal Crumble (v)** served with a choice of dairy custard, cream or Madagascan Vanilla ice cream £6.00

**Sticky Steamed Treacle Sponge (v)** with dairy custard £6.25

**Our Classic Trifle** Golden Glory ale-soaked sponge, raspberries, jelly, custard, cream and toasted almonds £6.25

**Chocolate Brownie (v)** amazing chocolate brownie, dark chocolate sauce and Devonshire Cream ice cream £6.25

**A Little Bit of What You Fancy** not enough room for pudding? Try one of our Mini Puds: Coffee & Walnut Panna Cotta, Mini Trifle or chilled Seasonal Fruit Crumble & Custard £2.75

Or if you can't decide, have all three! £7.50

**Salcombe Dairy Ice Cream & Sorbet: (v)** choose 2 or 3 scoops, all served with a waffle wafer  
Madagascan Vanilla, Honeycomb, Rich Belgian Chocolate, Velvet Toffee, Devonshire Cream, Rum & Raisin, Raspberry Ripple, Mango Sorbet (vg), Raspberry Sorbet (vg) 2 scoops £3.75 3 scoops £4.75

**COLOURFUL COFFEE – Because coffee shouldn't just be BLACK or WHITE** 100% Arabica, Ethically Sourced, Columbian/Peruvian blend from West Country Coffee Roasters, Extract. Naturally sweet and full-bodied with notes of chocolate and caramel to finish.

**TEAS & HERBAL INFUSIONS** seasonally sourced direct from small, family-run farms by West Country tea importers, Canton Tea.

**HOT CHOCOLATE – DARK** rich cocoa with subtle, fruity black cherry notes. **WHITE** mellow, milky and deliciously sweet.

**Or why not complete your meal with a delicious liqueur coffee or hot chocolate**

## Sunday Roasts

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Freshly roasted on Sunday, served with beef dripping roast potatoes, seasonal vegetables, our unlimited Yorkshire puddings and roast gravy\* Please see the blackboard or ask a member of our team for details. When it's gone, it's gone!

(Vegetarian Nut Roast also available, with garlic & rosemary roast new potatoes and tomato Provençale sauce)

\*All weights and sizes are approximate before cooking

S/A – Smaller appetite

**Food Allergies & Intolerances:** Before ordering your food, please speak to a member of the team and ask for our allergy data if you would like to know about our ingredients.

(v) This dish is made with vegetarian ingredients (vg) This dish is made with vegan ingredients