

THE HALFWAY INN SPECIALS

Wednesday 11th July

Food served 1200-2030

SOUP OF THE DAY: £6.25 (GF bread available)

- Broccoli & stilton (V) (GF)
- Beef & tomato

STARTERS:

- Smoked mackerel salad with horseradish slaw **£6.50 (GF)**
- Chicken liver pate with toasted croutes, Dorset real ale chutney & salad garnish **£6.95**
- Baked courgettes filled with chorizo, ham & parmesan topped with a crumb crust **£6.25**

MAIN COURSES:

- Hunters Gammon: Gammon steak topped with BBQ sauce and cheese served with chips and salad **£15.95**
- Cilantro & lime baked salmon fillet set on a warm Mediterranean salad of olives, potatoes, peppers & sun blushed tomatoes dressed with pesto **£15.95 (GF)**
- Classic chicken & bacon Caesar salad **£13.95 (GF)**
- Beetroot & goats cheese risotto served with a side salad **£13.95**
- Mozzarella, heirloom cherry tomato & Panzanella salad served with new potatoes **£11.95 (V)**
- Chargrilled minted lamb chops with potato gratin, fresh vegetables and a redcurrant jus **£16.95 (GF)**

Chef's Pie of the Day: served with your choice of potatoes, fresh vegetables & a jug of gravy **£13.95**

- Steak & ale

DESSERTS: £5.95

- Fruit crumble served with custard
- Warm chocolate brownie with vanilla ice cream
- Summer berry Eton mess **(GF)**
- Sticky toffee pudding with toffee sauce & vanilla ice cream
- Warm Treacle tart with clotted cream
- Chocolate torte with vanilla ice cream
- Kids chocolate brownie or sticky toffee pudding with ice cream **£3.95**

CHEESEBOARD: £8.95

Cheddar, Stilton, Brie & Smoked Applewood with grapes, apple, celery, crisp biscuits and Dorset real ale chutney.

**IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES
PLEASE SPEAK TO A MEMBER OF OUR TEAM BEFORE ORDERING YOUR
FOOD AND DRINK**