

MOTHER'S DAY MENU

22ND MARCH 2020



Starters

- Parsnip & coriander soup, parsnip crisps & warm roll **£6.50(VG)**
- Pickled scorched mackerel fillet, fennel & green leaf salad & dressing **£7.00(GF)**
- Fig, onion & blue cheese puff pastry tart, pomegranate seeds, racquet salad, chicory & walnuts **£7.50(V)(N)**
- Pan fried mushrooms with garlic, parsley, olive oil and white wine. Served with a warm roll & balsamic dressed salad **£7.50 (VG)(GF)**
- Crisp crumbed whitebait with homemade tartare sauce, lemon wedge & salad garnish **£7.50**
- **Antipasti platter to share:** home cured bresaola & venison fillet with chorizo, olives, sundried tomatoes, olive oil & balsamic dipping sauces and crusty bread **£16.00**

Traditional Sunday Roasts £14.50

- *Topside of beef served pink*
- *Loin of pork, apple sauce, stuffing, crackling*
- *Garlic & rosemary leg of lamb*
- *Chargrilled chicken breast & stuffing*
- *Vegetable & lentil nut roast & stuffing £13.95(V) (N)*
- *Vegan nut roast, stuffing £13.95 (VG)(N)(GF)(no Yorkshire pudding)*

All our roasts are served with Yorkshire Pudding, Roast Potatoes, Roast Parsnips, Fresh Vegetables and Gravy. Vegetarian gravy and gluten free gravy available.

Mains

- Chargrilled 28-day aged sirloin steak, flat mushroom, roasted cherry vine tomatoes, dauphinoise potatoes, pea-shoots **£22.00 (GF) (Add Whisky & Peppercorn or Dorset Blue Vinney sauce £4)**
- Seabass fillet, crushed olive & dill new potatoes, Mariniere & saffron sauce and buttered samphire **£17.50 (GF)**
- Tagliatelle a la puttanesca (a tomato, olive, garlic, basil shallot and vegan parmesan sauce), served with vegan garlic ciabatta **£15.50 (VG)**
- Gourmet Burger: Quarter-pounder beef-burger or Cajun chicken breast, topped with BBQ pulled pork, flat mushroom and Monterey Jack Cheese. Served in a toasted Brioche bun with chips and slaw. **£17.50**

Kids £6.50

- ✚ Fish fingers served with garden peas or beans and chips
- ✚ Pork Sausage with mash or chips and peas or baked beans
- ✚ Macaroni cheese with garlic bread **(V)**
- ✚ Tagliatelle with tomato sauce & vegan garlic bread **(VG)**
- ✚ **Choose a child sized Roast Dinner with all the trimmings £7.50**

We are sorry, we cannot guarantee that our chips will be gluten free.

If you have any special dietary requirements or allergies, please speak to a member of the team before you order your food and drinks.

(GF) = Gluten Free (V) = Vegetarian (VG)= Vegan (N) = Contains nuts



Desserts £6.50 each

- ☞ Forest berry Eton mess **(GF)**
- ☞ Warm chocolate brownie and vanilla ice cream
- ☞ Pear & chocolate tart
- ☞ Sticky toffee pudding, toffee sauce and vanilla ice cream
- ☞ Classic apple pie and custard
- ☞ Profiteroles with salted caramel sauce & vanilla cream filling
- ☞ Vegan sticky toffee pudding with caramel sauce & vegan ice cream **(VG)**
- ☞ Lemon posset with lavender shortbread **(GF)**
- ☞ **Mothering Sundae:** our take on a black forest gateau in a sundae!

☞ **Cheeseboard:**

1 cheese £5.95 2 cheeses £6.95 3 cheeses £7.95 4 cheeses £8.95

Served with crisp biscuits, Dorset Real Ale Chutney, Grapes, Apple & Celery

☞ **Marshfield Farm Ice Creams & Sorbets:**

1 scoop £1.99, 2 scoops £2.99, 3 scoops £3.99, 4 scoops £4.99

Ice creams: Vanilla, Strawberry, Chocolate, Toffee Fudge, Honey & Ginger

Sorbets: Lemon, Blackcurrant, Mango

☞ **Kid's Ice Cream £1.25**

Vanilla, Chocolate & Strawberry

☞ **Kids Desserts £3.95**

Sticky toffee pudding, caramel sauce & vanilla ice cream

Chocolate brownie, chocolate sauce & ice cream

Profiteroles with salted caramel sauce & vanilla cream filling

Forest berry Eton Mess **(GF)**

Mothering Sundae *The Halfway Inn*

Norden, Wareham, BH20 5DU

Tel: 01929 480402

halfwayinnnorden@btconnect.com



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