

THE HALFWAY INN

Light bites

- BREAD AND OLIVES** GFMA 7
Warm focaccia, mixed olives with a classic oil and balsamic dip.
- WARM HOMEMADE SAUSAGE ROLL** 5.50
Served with spiced onion and tomato chutney.

To begin

- HUMMUS AND BREAD** Vg GFMA 8.50
Homemade chickpea hummus with paprika dressing and roasted chickpeas with warm focaccia.
- WHITEBAIT** GF 9.25
Crispy whitebait served with tartare sauce.
- PRAWN COCKTAIL** GF 9.25
South coast prawns with baby gem lettuce, homemade Marie sauce, garnished with lemon and paprika with warm sourdough.
- HOMEMADE SOUP OF THE DAY** GFMA 7.50
Served with warm sourdough. Topped with croutons.

The main event

FROM THE GRILL

- 8OZ RIBEYE STEAK** GF 29.95
Served with chips, mushroom, and tomato.
- FLAT IRON STEAK** GF 18
Served with fries, garlic butter, and watercress salad.

ADD ONS

Garlic tiger prawns	3.50	Peppercorn sauce	2
Fried egg	2	Chimichurri	2

FROM THE SEA

- THE HALFWAY'S FISH AND CHIPS OF THE DAY** GF 18.50
Fresh battered local fish served with thick cut chips, mushy or garden peas, and tartare sauce (Small appetite available)
- SCAMPI AND FRIES** 18
Whole Scampi tails in a crisp crumb served with fries, mushy or garden peas, and tartare sauce (Small appetite available)

GFMA- GLUTEN FREE MODIFICATIONS AVAILABLE
GF- GLUTEN FREE
Vg- VEGAN

Please let us know if you have any allergies or intolerances.

THE HALFWAY INN

OUR FAVOURITES

STEAK AND ALE PIE	18.50
<i>Served on buttery mash with braised red cabbage and a rich red wine gravy.</i>	
CHICKEN SUPREME GF	19.50
<i>Served with sauteed new potatoes, lemon, pickled red onion, and sauteed garlic spinach with a herb veloute.</i>	
VEGETABLE CURRY Vg GF	17.50
<i>Butternut squash, aubergine and sweet potato curry. Served with rice, poppadom, spiced tomato chutney and a coconut raita.</i>	
SAUSAGE AND MASH	18
<i>Premium pork and leak sausages with buttery mash, braised red cabbage, onion reduction and a rich red wine gravy.</i>	
BURRATA AND PLUM SALAD GF	16.50
<i>Burrata and chargrilled plums, mixed leaf, beetroot, and caramelised walnuts.</i>	

BURGERS

BRISKET BURGER	19
<i>Served in a brioche bun with mature cheddar and a battered onion ring, garnished with lettuce, tomato, pickles and a homemade burger sauce with coleslaw and fries.</i>	
BRIE AND BACON BURGER	21
<i>Served in a brioche bun with crispy bacon, brie, chilli jam and a battered onion ring, garnished with lettuce, tomato, pickles with coleslaw and fries.</i>	
BUTTERMILK CHICKEN BURGER GFMA	18.50
<i>Served in a brioche bun, garnished with lettuce, tomato, pickles and a homemade blue cheese sauce with coleslaw and fries.</i>	
PLANT BURGER Vg GFMA	18.50
<i>Served in a brioche bun with smoked vegan cheese and a battered onion ring, garnished with lettuce, tomato, pickles and a homemade burger sauce with coleslaw and fries.</i>	

ADD ONS

Bacon	1.50
Fried egg	2
Upgrade to truffle and parmesan fries	1.50

On the side

THICK CUT CHIPS GF	4	TRUFFLE AND PARMESAN CHIPS GF	5.50
FRIES GF	4	ONION RINGS GF	5
GARLIC BREAD	5	SIDE SALAD GF	4
ADD ON CHEESE	1		