

# THE HALFWAY INN

## À LA CARTE

### To begin

BREAD AND OLIVES <i>GFMA</i>	7.00
<i>Warm focaccia, mixed olives with a classic extra virgin olive oil and aged balsamic.</i>	
HUMMUS AND BREAD <i>Vg GFMA</i>	8.50
<i>House made beetroot hummus with rosemary oil and toasted chickpeas, warm focaccia.</i>	
PRAWN COCKTAIL <i>GF</i>	9.25
<i>South coast prawns with crisp baby gem, our own Marie sauce, lemon and paprika, served with warm sourdough and butter.</i>	
SOUP OF THE DAY <i>GFMA</i>	9.00
<i>House seasonal soup with warm sourdough with the option of salted butter. Topped with croutons and cress.</i>	
SCALLOPS AND TIGER PRAWNS <i>GF</i>	12.00
<i>Seared scallops and tiger prawns on a bed of sweet onion puree, crispy pancetta, and house pickled blackberries.</i>	
CHARCUTERIE PLATE <i>GFMA</i>	12.00
<i>Italian cured prosciutto Crudo, Coppa and Milano Salami, olives, caramelised onion chutney, cornichons, and warm sourdough with butter.</i>	

### The main event

FLAT IRON STEAK <i>GF</i>	18.50
<i>Served with fries, house garlic butter, and fresh watercress salad</i>	
THE HALFWAY'S FISH AND CHIPS <i>GF</i>	18.50
<i>Fresh battered local fish served with thick cut chips, mushy or garden peas, and homemade tartare sauce.</i>	
SAUSAGE AND MASH	18.00
<i>Premium pork and leek sausages with buttery mash, slow-braised red cabbage, caramelised onions and a rich red wine gravy.</i>	
STEAK AND ALE PIE	18.50
<i>Buttery mash with braised red cabbage and a rich red wine gravy.</i>	

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

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CHICKEN SUPREME GF 19.00  
*Pan-roasted chicken breast on a herb velouté, with sautéed new potatoes, spinach and pickled red onion.*

PAN FRIED SEA BASS GF 22.00  
*Crispy skin Seabass with a rich chorizo and vegetable tomato sauce, garnished with tomato and basil butter.*

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PORK BELLY GF 25.00  
*Slow cooked pork belly with crispy crackling braised red cabbage, buttery mash potato, and a red wine jus. Add Seared Scallops 4.00*

LAMB SHANK GF 26.00  
*Three hour slow-braised lamb shank coated with herb crumb, tenderstem broccoli, star anise sweet roasted carrots, buttery mash potato, and mint lamb jus.*

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STEAK SALAD GF 19.00  
*Chargrilled 6oz flat iron steak, mixed leaf, new potatoes, gherkins, tomatoes and a aged balsamic glaze, topped with a fried egg.*

GNOCCI AL SUGO FINTO VG 18.00  
*Soft potato gnocchi tossed in a slow-cooked vegetable and tomato ragù. Add grated cheddar 1.00*

THE HALFWAY BURGER GFMA 19.00  
*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. Add streaky bacon 1.00*

CHICKEN BURGER GFMA 18.50  
*Served in a brioche bun, garnished with lettuce, tomato, pickles and a homemade blue cheese sauce with coleslaw and fries.*

PLANT BURGER VG 18.50  
*Served in a brioche bun, garnished with lettuce, tomato, pickles and a homemade burger sauce with coleslaw and fries.*

## On the side

THICK CUT CHIPS GF	4.00	TRUFFLE AND PARMESAN CHIPS GF	5.50
FRIES GF	4.00	ONION RINGS GF	5.50
GARLIC BREAD	5.00	SIDE SALAD GF	4.50
ADD ON CHEESE	1.00		