

THE HALFWAY INN

SUNDAY

To begin

BREAD AND OLIVES GFMA	7.00
<i>Warm focaccia, mixed olives with a classic extra virgin olive oil and aged balsamic.</i>	
HUMMUS AND BREAD Vg GFMA	8.50
<i>House made beetroot hummus with rosemary oil and toasted chickpeas, warm focaccia.</i>	
PRAWN COCKTAIL GF	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 GFMA	9.00
<i>House seasonal soup with warm sourdough with the option of salted butter. Topped with croutons and cress.</i>	
CHARCUTERIE PLATE GFMA	12.00
<i>Italian cured prosciutto Crudo, Coppa and Milano Salami, olives, spiced tomato chutney, cornichons, and warm sourdough with butter.</i>	

Sunday roasts

ROAST BEEF GFMA	18.50
<i>Served with crispy roast potatoes, seasonal veg, Yorkshire pudding, and gravy.</i>	
ROAST OF THE DAY GFMA	18.50
<i>Served with crispy roast potatoes, seasonal veg, Yorkshire pudding, and gravy.</i>	
VEGETARIAN ROAST GFMA (VG OPTION AVAILABLE)	18.00
<i>Sweet potato & chickpea loaf, served with crispy roast potatoes, seasonal veg, Yorkshire pudding, and gravy.</i>	

PIGS IN BLANKETS	5.00
CAULIFLOWER CHEESE	5.00

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Vg- VEGAN

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The main event

SAUSAGE AND MASH	19.00
<i>Premium pork and leek sausages with buttery mash, slow-braised red cabbage, caramelised onions and a rich red wine gravy.</i>	
STEAK SALAD GF	19.00
<i>Chargrilled 6oz flat iron steak, mixed leaf, new potatoes, gherkins, tomatoes and a aged balsamic glaze, topped with a fried egg.</i>	
GNOCCI AL SUGO FINTO VG	18.00
<i>Soft potato gnocchi tossed in a slow-cooked vegetable and tomato ragù. Add grated cheddar 1.00</i>	
THE HALFWAY BURGER	19.00
<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. Add streaky bacon 1.00</i>	
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	18.50
<i>Served in a brioche bun, garnished with lettuce, tomato, pickles and a homemade burger sauce with coleslaw and fries.</i>	

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		

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