

THE HALFWAY INN

SUMMER MENU

To begin

PICO DE GALLO BRUSCHETTA V <i>Garlic sourdough topped with tomatoes, chilli, shallots, finished with a balsamic glaze and fresh basil.</i>	8.00
WHITEBAIT <i>Crispy whitebait with homemade tartar sauce, lemon.</i>	9.00
BEETROOT HUMMUS VG GFMA <i>House made beetroot hummus, rosemary oil, toasted chickpeas, chives and sourdough.</i>	9.00
PRAWN COCKTAIL GFMA <i>South coast prawns crisp baby gem, our own Marie sauce, lemon and paprika, brown bread and butter.</i>	9.00
SOUP OF THE DAY GFMA <i>House seasonal soup, warm sourdough, croutons and cress.</i>	8.00
SOUTH COAST PRAWN PIL PIL GFMA <i>Tiger prawns, chilli garlic butter, parsley, charred sourdough.</i>	11.00
CHARCUTERIE PLATE GFMA <i>Italian cured prosciutto Crudo, Coppa and Milano Salami, olives, spiced tomato chutney, cornichons, warm sourdough with butter.</i>	12.00

The main event

FLAT IRON STEAK GF <i>Served with fries, house garlic butter, and fresh watercress salad.</i>	19.00
THE HALFWAY'S FISH AND CHIPS GF <i>Fresh battered local fish served with thick cut chips, mushy or garden peas, and homemade tartare sauce. Add homemade curry sauce</i>	18.50
SAUSAGE AND MASH <i>Premium pork and leek sausages with buttery mash, slow-braised red cabbage, rich red wine gravy.</i>	19.00
PAN FRIED SEA BASS GF <i>Crispy skin Seabass with rich chorizo, vegetable tomato sauce, new potatoes, tomato and basil butter.</i>	19.00

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

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STEAK AND ALE PIE	19.00
<i>Buttery mash with braised red cabbage and a rich red wine gravy.</i>	
STEAK SALAD GF	19.00
<i>Chargrilled 6oz flat iron steak, mixed leaf, new potatoes, gherkins, tomatoes, aged balsamic glaze and fried egg.</i>	
CAESAR SALAD GFMA	18.00
<i>Cos lettuce, anchovies, crispy bacon, croutons, parmesan and grilled chicken breast.</i>	
HALFWAY INN NOURISH BOWL VG GF	18.00
<i>Steamed kale, Cajun roasted butternut squash, Beetroot hummus, sliced avocado, pickled onion and chilli mix with brown rice and a maple mustard dressing. Add Chicken, Steak, Prawn or Halloumi</i>	
PERI PERI CHICKEN GF	19.00
<i>Butterflied chicken breast marinated in homemade peri peri. Coleslaw and fries. Add Halloumi and chilli jam</i>	
PESTO GNOCCHI VG	18.00
<i>Soft potato gnocchi tossed in a homemade pesto with roasted butternut squash. Add grated cheddar</i>	
THE HALFWAY BEEF BURGER GFMA	18.50
<i>Mature cheddar and a battered onion ring, lettuce, tomato, pickles and a homemade burger sauce with coleslaw and fries.</i>	
CHICKEN BURGER GFMA	19.00
<i>Homemade hot honey sauce, lettuce, tomato, pickles, coleslaw and fries.</i>	
PLANT BURGER VG GFMA	18.00
<i>Mushroom, beetroot and soy protein patty, Applewood smoked vegan cheese, lettuce, tomato, pickles and a homemade burger sauce with coleslaw and fries.</i>	
<i>Add Bacon 2.00</i>	
<i>Add Cheddar Cheese 1.00</i>	
<i>Upgrade to Parmesan truffle fries 2.50</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		