AUTUMN MENU

THE HALFWAY INN

BREAD AND OLIVES *5.00*
Toasted sourdough, with a selection of homemade butter, and mixed olives.

To begin

SCALLOPS AND TIGER PRAWNS *GFMA 12.00*
Seared scallops, tiger prawns, apple puree, black pudding, pickled carrot ribbons , house pickled blackberries.

PATE OF THE WEEK *GFMA* *9.00*
Smooth pate, toasted sourdough, black cherry jam, watercress salad.

GARLIC MUSHROOMS *GFMA* *10.00*
Chestnut mushrooms, creamy white wine and garlic sauce toasted sourdough.

Chef's favourite

TOMATO TARTARE *GFMA* *10.00*
Concasse vine tomato with shallots, olives, capers, green chillis, toasted sourdough, whipped goat's cheese, balsamic glaze.

PRAWN COCKTAIL *GF* *9.00*
South coast prawns, crisp baby gem, Marie sauce, paprika, warm sourdough, butter.

SOUP OF THE DAY *GFMA* *9.00*
House seasonal soup, warm sourdough, salted butter, croutons, watercress.

The main event

ROASTED HAKE *GF* *22.00*
Buttered crushed new potatoes, roasted vine tomatoes, tenderstem broccoli, chilli butter sauce.

Chef's favourite

BEEF SHIN RAGU PAPARDELLE *GFMA* *19.00*
Slow-braised beef shin, rich red wine and tomato ragu, pappardelle pasta grated Parmesan.

CHICKEN ROULADE *GF* *21.00*
Chicken breast, rolled with pork and sage stuffing, with creamy mashed potatoes, tricoloured carrots and a blackberry jus.

8oz RIBEYE STEAK *GF*
Chips, roasted tomato and mushroom, peppercorn sauce, and fresh watercress salad *30.00*

MUSHROOM BOURGINGNON *GF Vg* *18.00*
Slow-cooked chestnut mushrooms in red wine, with creamy mashed potatoes

GOATS CHEESE AND BEETROOT SALAD *GF* *18.00*
Chevre goat's cheese, roasted beetroot, walnuts, mixed leaves, honey and balsamic dressing.

THE HALFWAY INN

Halfway classics

FLAT IRON STEAK *GF* — *19.00*
Served with fries, house garlic butter, and fresh watercress salad.

THE HALFWAY'S FISH AND CHIPS *GF* — *19.00*
Fresh battered local fish, thick cut chips, minty crushed peas, homemade tartare sauce.

Chef's favourite

SAUSAGE AND MASH — *19.00*
Premium pork and leek sausages, buttery mash, slow-braised red cabbage, rich red wine gravy, battered onion ring

STEAK AND ALE PIE — *19.00*
Served with b*uttery mash with braised red cabbage and a rich red wine gravy.*

THE HALFWAY BEEF BURGER *GFMA* — *18.50*
Mature cheddar and a battered onion ring, lettuce, tomato, pickles and a homemade burger sauce with coleslaw and fries.

CHICKEN BURGER *GFMA* — *19.50*
Maple barbecue glaze, lettuce, tomato, pickles, coleslaw and fries.

PLANT BURGER *VG GFMA* — *18.50*
Mushroom, beetroot and soy patty, smoked vegan cheese, lettuce, tomato, pickles and a homemade burger sauce, coleslaw and fries.

Add Bacon 2.00
Add Cheddar Cheese 1.00
Upgrade to Parmesan truffle fries 2.50

On the side

THICK CUT CHIPS *GF*	*4.00*	MAC AND CHEESE *GF*	*5.50*
FRIES *GF*	*4.00*	PICKLED ONION RINGS *GF*	*4.50*
TRUFFLE AND PAREMSAN CHIPS *GF*	*5.50*	TENDERSTEM BROCCOLI *GF*	*5.50*
GARLIC BREAD *GFMA*	*5.00*	SIDE SALAD *GF*	*4.50*

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