

THE HALFWAY HOUSE – Sunday Menu

To Start

Garlic & parmesan ciabatta bread	£5.50
North Atlantic prawns with Marie Rose sauce, salad garnish & warm bread roll	£7.95

The Halfway Sunday Roast Dinner

All our meat is supplied by Tim Potter, Son & Daughter Ltd, family butchers in Wellington

Choose from prime West Country roast topside of beef or West Country roast pork with crackling or treat yourself to a bit of both. Served with roast potatoes, roasted parsnips, homemade Yorkshire pudding, stuffing, plenty of locally sourced seasonal vegetables, a dish of cauliflower cheese and a jug of our Halfway gravy.

Regular roast dinner	£13.50
Small roast dinner	£11.50
Children's roast dinner (for those 11 years & under)	£7.50
Homemade vegetable & lentil loaf with vegan gravy (suitable for vegans & vegetarians, nut free)	£11.95

Please remember to ask your waitress for horseradish or apple sauce.

Main Courses

Whitby breaded scampi with chips, garden peas & homemade tartar sauce £12.95

6oz Homemade burger – with fresh slices of tomato, gherkin, lettuce, red onion, back bacon, melted cheddar or stilton in a bap, served with chips £13.95

Chicken & pancetta pasta – chicken breast pan fried with pancetta, onions, garlic & cherry tomatoes with a hint of white wine in a light crème fraiche sauce £14.25

Freshly made to order, white or granary sandwiches

Served with salad garnish & salted crisps or hot roast potatoes

Choose from either sliced prime roast beef or pork	£6.95
Cheddar cheese with either tomato, red onion or chutney	£5.95

If you have a food allergy / intolerance or a special dietary requirement, please inform a member of staff prior to ordering. We will be happy to advise you on your menu choices and ingredients used.