

THE HALFWAY HOUSE – Dinner Menu

STARTERS

Garlic & parmesan ciabatta bread £5.50

Pan fried garlic mushrooms in a creamy stilton sauce & bread roll £7.50

Crispy whitebait, salad garnish & homemade tartar sauce £7.95

North Atlantic prawns with Marie Rose sauce, salad garnish & bread roll £7.95

LIGHT BITES

6oz West Country prime aged Rump steak baguette – served with or without fried onions £12.50
with salad garnish & salted crisps

Jacket Potato – oven baked served with butter & salad garnish

Choose from cheddar cheese, coleslaw, baked beans £7.95

Tuna mayonnaise or prawns in Marie Rose sauce £8.95

Add an extra filling for £1.25

Omelette – freshly cooked to order, served with chips & salad garnish £11.75

Create your favourite omelette with mushrooms, onion, peppers, ham, cheddar or tomato
(Maximum of three please)

GRILL & SEAFOOD

Beer battered Atlantic cod fillet & chips with garden peas & homemade tartar sauce £12.50 / £14.75

Whitby breaded scampi with chips, garden peas & homemade tartar sauce £11.75 / £12.95

Homemade fish pie – salmon, cod & smoked haddock with leeks & wilted spinach in a white sauce topped with mashed potatoes & cheddar cheese served with garden peas or seasonal vegetables £14.95

6oz West Country prime aged Rump steak, sautéed mushrooms, roasted vine tomato, onion rings, garden peas & chips £15.95

8oz West Country prime aged Sirloin steak, sautéed mushrooms, roasted vine tomato, onion rings, garden peas & chips £20.95

10oz West Country prime aged Rump steak, sautéed mushrooms, roasted vine tomato, onion rings, garden peas & chips £20.95

Gammon steak – with free range egg or pineapple, sautéed mushrooms, roasted vine tomato, onion rings, garden peas & chips £15.95

The Halfway Mixed Grill – 6oz West Country prime aged rump steak, gammon, lamb cutlet, two sausages, lambs liver & free range egg, sautéed mushrooms, roasted vine tomato, onion rings, garden peas & chips £24.95

HALFWAY FAVOURITES

6oz Homemade burger – comes with back bacon, melted cheddar or stilton, topped with fresh slices of vine tomato, lettuce, red onion & gherkins in a bap, served with chips & red onion chutney £13.95

Quorn buttermilk style “chicken” burger topped with fresh slices of vine tomato, lettuce, red onion & gherkins served in a bap, with chips & red onion chutney £12.95 **(VEGAN)**

Liver & Bacon – pan fried lambs liver, grilled back bacon, seasoned mash, our “Halfway” onion gravy & peas £10.95 / £12.95

Duo or Trio of West Country award winning butchers sausages – served with either chips & free range egg(s) or seasoned mash, peas & our “Halfway” onion gravy £10.95 / £12.95

Homemade lasagne – lean minced beef in a homemade tomato, mushroom, onion & garlic sauce, seasoned with oregano & basil, topped with béchamel sauce, cheddar & parmesan.
Served with either garlic ciabatta or chips £13.95

Home cooked ham – served with free range fried egg (s) & chips £10.95 / £12.95

Chef’s pie of the day – served with either chips or mash / peas or seasonal vegetables £12.95

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

Chef’s homemade curry of the day – served with basmati rice, poppadom’s & chutneys £10.95 / £12.95

Mediterranean Pasta – aubergine, courgette, peppers & onion roasted in wine & balsamic vinegar then combined with a homemade Provençale sauce & penne pasta served with garlic & parmesan ciabatta **(vegetarian)** or garlic ciabatta **(vegan)** £12.95

SIDE ORDERS

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| Portion of chips | £3.95 |
| Cheesy chips | £4.95 |
| Homemade coleslaw | £2.50 |
| Side salad | £3.50 |
| Seasonal vegetables | £3.50 |
| Onion rings | £3.50 |
| Jacket potato (as an alternative to chips) | £1.95 supplement |

Steak sauces (choose from peppercorn, stilton or garlic) £3.25

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.