THE HALFWAY

COCKTAILS

House negroni	£11
Seasonal bellini	£10
Whiskey sour	£11
Aperol Spritz	£11
Apple & elderflower cooler (non-alcoholic)	£7

NIBBLES

Otis & Belle sour dough, Netherend butter	£4
Nocerella olives	£4
Taramasalata, sour dough toast	£6½

STARTERS

£9½
£11
£10½
£9 ½
£10 ½
£10 ½
£11 ½

<u>MAINS</u>

IVIAINS		
24 month aged Comte cheese souffle, house sa	lad	£19
Baked pollock, crushed peas, Tender stem brock	coli, samphire, pumpkin seed salsa verde	£24
SUNDAY ROASTS		
All served with double spud, seasonal vegetable	es, cauliflower cheese, Yorkshire pudding	
Mushroom & celeriac pie, mushroom & shallot	gravy	£19 ½
Grass-fed Herefordshire beef sirloin & braised o	huck	£23
Braised Cornish shoulder of lamb, mint sauce		£23
<u>DESSERTS</u>		
Black treacle & date steamed pudding, clotted of	cream	£9 ½
Lemon posset, English strawberry compote		£9 ½
Caramelised hazelnut & raspberry artic roll		£9 ½
Dark chocolate delice, vanilla ice cream		£10 ½
A selection of ice cream and sorbet		£3 ½ per scoop
An artisan selection of British cheeses	1 cheese for £8 2 cheeses for £10 3 cheeses for £12	

12-month aged Montgomery cheddar Cerney ash goat's cheese Colston Bassett stilton

A discretionary 10% service charge will be added to all bills | Prices include VAT Please speak to a member of staff before ordering if you have any allergies or intolerances.