# THE HALFWAY

#### AT KINETON

### COCKTAILS

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

# **NIBBLES**

Otis & Belle sourdough, Netherend butter	£4
Nocerella olives	£4
Taramasalata, toasted sourdough	<b>£6</b> ½

# **STARTERS**

Tomato & red pepper soup, O&B sourdough	<b>£9</b> ½
'The Parsons salad', iceberg lettuce, smoked bacon, crispy shallots, ranch dressing	<b>£9</b> ½
Creamed golden chanterelle mushrooms, brioche, hazelnut & truffle pesto	<b>£11</b> ½
Half pint of shell-on Atlantic prawns, O&B sourdough & butter, Marie Rose sauce	<b>£11</b> ½
Adam Tatlow's venison & black pudding Cacklebean scotch egg, pickled walnut puree	£12
24 month HLW Comte cheese & Donnington ale rarebit on O&B sourdough toast	<b>£9</b> ½
Smokin' Brothers smoked salmon, toasted rye bread, pickles, horseradish cream	£11
Smoked ham hock & chicken terrine, red onion marmalade , bitter leaf salad	<b>£11</b> ½

### MAINS

280g beef ribeye, skinny fries, shallot & watercress salad, peppercorn sauce	£35
Double baked 24 month HLW Comte cheese souffle, house salad	£19
Braised lamb shoulder, crushed soft herb potato, smoked aubergine, kale	£25
Celeriac & mushroom pie, kale, shallot & mushroom gravy	<b>£19</b> ½
Brixham wild bass, white bean, tomato & chorizo cassoulet	£28
Braised blade of beef, creamed potatoes, braised red cabbage, crushed carrot & swed	e £25
Slow baked brill, dill fish cake, garlic spinach, beurre blanc	£28
Glazed ham hock for two, hand cut chips, fried Cacklebean eggs £21	½ per person

SIDES	<b>£4</b> <sup>1</sup> ⁄ <sub>2</sub> each
Hand cut chips   Dressed salad leaves   Skinny fries   Buttered green beans	