

APPETISERS

- Soup of the Day served with mixed breads and unsalted butter (see blackboard for daily specials) £4.95
Crispy Fried Whitebait served with caper mayonnaise £5.95
Brie and Cranberry Tart served with dressed red chard £6.50
Oriental Crispy Duck on a bean sprout and pak choi salad finished with chilli jam £6.75
Grilled Mackerel Fillets with homemade focaccia bread and horseradish mousse £7.50
Partridge and Pheasant Terrine served with homemade almond bread and fruit chutney £7.50
Pan Seared Fillet of Beef and Chilli Glazed Tiger Prawns on a watercress salad £8.75
Poached Scallops served with a fennel, shallot and caper salad £9.95

MAIN COURSE

- Homemade Tagliatelle bound in a red pesto cream with roasted peppers £12.50
Fresh Fillet of Cod in a Beer Batter served with home cut chips, buttered peas and tartare sauce £13.50
Char-Grilled Vegetable Millefeuille layered with Parmesan Crisps and served with a roquefort cream £13.75
Game Suet Pudding with creamed potatoes, vegetables of the day and red wine jus £13.95
Pan Seared Calves Liver served with bubble and squeak, char-grilled bacon, vegetables of the day and a sage jus £15.50
Seafood Risotto with Crayfish Tails, Tiger Prawns, Crab and Clams topped with a roquette and parmesan salad £15.75
Coq au Vin served with braised rice and vegetables of the day £15.75
Slow Cooked Belly of Pork, rolled with sage, wholegrain mustard and apple served with dauphinoise potato, vegetables of the day and a red wine jus £16.50
Whole Baked Sea Bass served with roasted butternut squash, garlic and shallot butter £17.95
10oz Ribeye Steak served with fondant potato, wilted spinach with a diane sauce £18.25

SEE BLACKBOARD FOR DAILY SPECIALS OR ASK ONE OF OUR WAITING TEAM.
CHILDREN'S SMALLER PORTIONS ARE AVAILABLE ON MOST MENU ITEMS.

SIDE ORDERS (all at £3.00)

Creamed Spinach • Tomato & Onion Salad • Roquette & Parmesan Salad • Vegetables of the Day • Home Cut Chips

SWEETS & PUDDINGS

- Vanilla Cambridge Burnt Cream served with a chocolate chip cookie £5.95
Sticky Toffee Pudding served with a toffee sauce and clotted cream £6.25
Spiced Apple and Rhubarb Crumble finished with crème anglaise £6.25
Dark Chocolate and Pistachio Tart served with vanilla mascaponne £6.25
Lemon and Lime Mousse served with a trio of fruit compotes and a tuille biscuit £6.25
Upside Down Treacle and Apple Sponge served with homemade vanilla ice cream £6.25
Selection of Homemade Ice Creams and Sorbets £4.95 (or small) £3.75
Halfway Bridge Cheeseboard with homemade walnut and fruit bread with a mixed fruit chutney Single £7.50 or to share £9.75

BAR MENU

Lunchtime Only Until 2.30pm

- Roast Beef and Horseradish Sandwich £5.95
Bacon, Lettuce and Tomato Sandwich £5.95
Fresh Crab Sandwich £5.95
Smoked Applewood Cheddar Salad Sandwich £5.95

Or feel free to choose an appetizer!

All sandwiches served with a choice of white, brown or ciabatta bread

DESSERT WINE

MUSCAT DE BEAMES
Half £17.00, 125gls £5.95

Please note that all restaurant and bar areas are non smoking, smoking is permitted in the garden areas.

COFFEE & TEA

Cappuccino, Espresso, Café Latte from £1.90
Breakfast Tea, Green Tea and Infused Teas from £1.90

All our prices are inclusive of 17.5 % VAT but does not include service which can be left to your own discretion and is shared equally with our staff
A discretionary 10% will be added to all tables of 8 or more

We hope you enjoy your visit with us, if not, please tell us!

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