

A La Carte

To Share

Baked Artisan Bread Board £4.95
Infused Oils, Pesto, Abernethy Butter

Clay Baked Brie Fondue £5.95
Toasted Bacon & Onion Bread, Seasonal Chutney

To Start

Smoked Pork Belly Burnt Ends £5.95
Rocket, Bacon & Pecan Salad, BBQ Glaze

Crispy Shrimp Bruschetta £6.95
Napa Slaw, Crushed Avocado, Chilli & Lime Mayo

Chefs Soup of the Day £4.50
Warm Artisan Bread & Abernethy Butter

Breaded Stuffed Mushrooms £5.50
Vine Ripened Tomato & Red Onion Confit, Sour Cream & Chive

Crumbed Cooleeney Brie £5.95
Strawberry & Shortcross Gin Jam, Cranberry & Clementine Compote, Caramelised Armagh Apple & Mint Chutney

Please advise your server of any allergy & dietary requirements you may have. A full list of all allergens is available upon request, please make a member of staff aware of any allergies you have before ordering

To Continue

“Three Little Pigs” **£14.95**

Carnbrooke’s Sugar Pit Cured Bacon Loin, Quails Award Winning Pork & Smoked Bacon Sausage, Grace Hill Black Pudding, Sweet Stem Broccoli, Creamed Local Potato’s, Grain Mustard Jus, Armagh Apple Chutney

Chef’s Curry of the Day **£12.95**

Prawn Crackers, Rice, Toasted Coconut & Mango Chutney

“Ultimate Fish & Chips” **£13.50**

Salt & Vinegar Battered Cod Fillet, Hand Cut Chunky Chips, Mushy Peas, Homemade Tartar Sauce

Breaded Chicken Goujons **£11.95**

House Salad, Roast Garlic Mayo, triple Cooked Chunky Chips

Pan Fried Atlantic Salmon **£14.95**

Chorizo, Abernethy Butter Mash, Roast Celeriac Puree, Black Pudding Crumb, Cabbage, Soft Herb Hollandaise

Korean Beef Stir Fry **£13.95**

Kimchi, Fried Chilli & Garlic, Beansprout, Spinach, Spring Onion, Steamed Rice, Toasted Cashew

Seared Cherry Valley Duck Breast **£16.95**

Wilted Spinach, French Bean, Fondant Potato, Balsamic Plum Reduction

Ale Battered Scampi Tails **£13.50**

Homemade Tatar Sauce, House Salad, Side of your Choice

8oz Himalayan Salt Aged Steak Burger **£10.95**

Chargrilled Onion Bun, Homemade Relish, Vine Tomato, Romaine Lettuce, Red Onion, Side of your Choice

Add Cheddar, Smoked Cheddar, Caramelised Onion or Bacon **£1 Each**

Caramelised Belfast Gammon **£14.25**

Butter Cabbage & Tenderstem Broccoli, Soft Hens Egg, Side of your Choice

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From Our Grill

At the Halfway House we serve the finest 35 day aged steak. Our cattle are reared on a selection of handpicked Irish farms. Fed on both grass & grain to produce full flavoured, quality steak. Our Beef is aged using both wet & Dry Aging techniques to provide optimum succulence & flavor. Our expert butchers then hand cut every steak ready for our talented chefs to season & grill them to perfection

Halfway House Carpetbagger Steak **£28.95**

10oz Fillet stuffed with Dublin Bay Prawn Tails,
Chicken Liver & Brandy Pate with Vintage Port, Brandy & Red Wine Reduction

***12 oz Irish Hereford Prime Sirloin Steak** **£23.50**

***10 oz Irish Hereford Fillet Steak** **£25.50**

***10oz Irish Hereford Rump Steak** **£18.50**

***All Steaks served with Roast Vine Tomato, Grilled Field Mushroom & side of your choice**

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Vegetarian

Korean Vegetable Stir Fry **£11.95**

Kimchi ,Fried Chilli & Garlic, Beansprout, Spinach, Spring Onion, Toasted Cashew, Steamed Rice

Chargrilled Flat Mushroom & Brie Fondue **£11.95**

French Bean, Confit Tomato, Roast Celeriac Puree, Fondant Potato

Crispy Salt Chilli Vegetables **£11.95**

Garlic & Parmesan Fries, Napa Slaw, Chilli & Lime Mayo

Sides £3.25

Hand Cut Chunky Chips
Pomme Frite
Garlic Dice
Lattice Fries
Sweet Chilli & Crème Fraiche Fries
Ale Battered Onion Rings
Champ
Buttered Mash
Crispy Bacon & Pomegranate House Salad
Sautee Mushrooms
Seasonal Vegetable Selection
Honey & Rosemary Roasted Roots
Sweet Potato Fries & Truffle Mayo

Sauces £2.95

Cracked Peppercorn
Garlic Butter
Diane
Béarnaise Sauce

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Dessert Menu

Freshly Baked Chocolate Brownie

Draynes farm Award Winning Nude Ice Cream

Hedgerow Berry Brulee

Glastry Farm Raspberry & Lavender Ice Cream

The Halfway's Sticky Toffee Pudding

Draynes Farm Vanilla Bean Ice Cream

Cheesecake

Freshly handcrafted (ask Server for Flavour)

Eton Mess

Strawberry Shortcake & Clotted Cream Eton Mess

£5.50 Each

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Coffee

Espresso £2.25

Small irresistibly strong shot of coffee

Double Espresso £2.50

Double shot of strong coffee

Cappuccino £2.85

The strength of an Espresso combined with frothy textured milk

Latte £2.85

A dark velvet Espresso with lashings of silky smooth milk

Flavoured latte £2.95

As above but add in a dash of hazelnut, cinnamon, vanilla or gingerbread syrup

Mocha £2.75

The strength and flavour of an Espresso with chocolate syrup and smooth milk

Americano £2.50

The richness of an Espresso mellowed out with hot water

Flat White £2.50

Espresso finished with hot milk

Hot Chocolate

Hot Chocolate £2.95

Hot milk mixed with Cadburys creamy chocolate

Saint & Sinner £5.50

Hot chocolate, Bushmills & cream

Chocolate Cuvet £5.50

Hennessy, hot chocolate & cream

Chocomon £5.50

Bushmills, hot chocolate, cinnamon & cream

Nutty Choccie Whirl £5.50

Bushmills, hot chocolate, hazelnut & cream

Tea

Freshly made Tea £1.75

Specialty Coffee

Classic Irish Coffee £5.50

Hot black coffee, Bushmills topped with whipped cream

Coffee Royal £5.50

Hennessy hot black coffee topped with cream

Russian Coffee £5.50

Hot black coffee, vodka topped with cream

Calypso Coffee £5.50

Tia Maria, hot coffee topped with cream

Café Orange £5.50

Hennessy and Cointreau, hot coffee topped with cream

Hot Kiss Goodnight £5.50

Irish whiskey and crème de menthe, hot coffee topped with cream