

Starters

Applewood Smoked Chicken Wings Frank's Hot Sauce, Sour Cream & Chive Dip	£6.25
Chef's freshly Prepared Soup Served with warm breads, Abernethy Butter	£4.50
Crispy Stuffed Garlic Mushrooms Tossed baby leaf salad, garlic mayonnaise	£5.50
Potted Shrimp Cocktail Marie rose Dressing, Gem Lettuce, Wheaten Bread	£6.25
Breaded Brie Bites Baked Fig & Cumberland Jam	£5.95
Crispy Comber Potato Skins BBQ sauce, Smoked Bacon & Melted Cheddar	£5.95
Toasted Garlic Foccacia	£4.25
	With cheese £4.95
Hannan's Salt Boneless Aged Beef Ribs Crispy onions, jack Daniels glaze	£6.75

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Mains

Roast Rump of Mourne lamb £16.95
Sauteed wild mushroom, peas & pancetta, Madeira jus, dauphinoise potato

“Beef & Bird” Chargrilled Steak & Chicken Pasta £13.95
Cracked peppercorn cream, baby spinach, shaved parmesan, garlic toast

Breaded Chicken Strips £11.95
Rocket, Bacon & Pomegranate Salad, Garlic Mayo with Choice of Side

Tandoori Marinated Chicken Balti Curry £12.95
Pilau Rice, Garlic Naan

Lemon Pepper Crusted Salmon Fillet £14.95
Steamed samphire, sweet stem broccoli, sun blushed tomato & red pepper pesto & Chive mash

Pan Fried Atlantic Cod £15.95
Grace hill black pudding, king scallop, crushed herb, comber potato, asparagus hollandaise

“Fish & Chips” Battered Atlantic Cod Fillet £13.50
Tartar sauce, mushy peas, chunky chips

Ale Battered Scampi Tails £13.50
Tartar Sauce, House Salad & 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 **£27.95**

Dry aged Fillet stuffed with Dublin bay prawn tails & Chicken Liver, brandy Pate & flambéed in Vintage Port, Red Wine & cognac

***12 oz Irish Hereford Prime Sirloin Steak** **£22.95**

***10 oz Northern Irish dry aged Fillet Steak** **£24.95**

***10oz Hannans Himalayan Salt Aged Ribeye** **£23.50**

***All Steaks served with Roast Vine Tomato, Caramelised Onion & side of your choice**

Peppered steak Ciabatta **£14.95**

Sautéed mushrooms & onion, house salad, side of choice

Caramelized Belfast Gammon Steak **£14.25**

Buttered Cabbage & Bacon, Soft Hens Egg & Side of Your Choice

Northern Irish Steak Burger **£10.95**

Floured Bap, Homemade Relish, Lettuce, Tomato, Onion, Pickle & side of Choice

(Choice of Extra Toppings) **£1.00**

Mature Cheddar, Bacon, Caramelised Onions

Vegetarian

Wild Forest Mushroom & Pesto Pasta

£11.95

Sun blushed tomato & roast red pepper pesto, baby spinach, toasted garlic Foccacia

Crispy Salt Chilli Asian Veg

£11.95

Sweet chilli & sesame dip, toasted cashew

Vegetable Balti Curry

£11.95

Steamed Vegetables, Pilau Rice, garlic naan

Sides £3.25

Hand Cut Chunky Chips
Pomme Frite
Garlic Dice
Lattice Fries
Sweet Chili & Crème Fraiche Fries
Ale Battered Onion Rings
Champ
Buttered Mash
House Salad
Sautee Mushrooms
Steamed Vegetable Selection
Honey & Rosemary Roasted Roots
Sweet potato fries

Sauces £2.95

Cracked Peppercorn
Garlic Butter
Bushmills Whiskey Sauce
Diane
Surf & Turf **£4.00**
(garlic & crayfish Tails)

Dessert Menu

Crème Brulee

Caramelised Pineapple, Toasted Coconut Ice Cream

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Bean Parfait, Gingernut Tuille

Seasonal Fruit Crumble

Toasted Nuts & Seeds, Crème Anglaise, Nude Ice Cream

Cheesecake

Freshly handcrafted (ask Server for Flavour)

Halfway House Fresh Fruit Pavlova

Banoffi Pie

Toffee topped bananas on a biscuit base

All £5.50

Halfway House Cheese Board

Brie, Applewood Smoked Cheddar, Cheddar. Fig chutney, grapes, cheese Biscuit & nip of Port

£7.95

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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 38 combined with frothy textured milk

Latte £2.85

A dark velvet Espresso 38 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 38 with chocolate syrup and smooth milk

Americano £2.50

The richness of an Espresso 38 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

Suki Tea £2.55 Ask your server for our selection

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