

THE HALFWAY

AT KINETON

WINTER COCKTAILS

Mojito	£11
Spritz – Aperol, prosecco, ginger beer, angostura bitters	£11
PX espresso martini	£12
Cotswolds cream	£12

DRY JANUARY DRINKS

Cranberry, lime, pomegranate, ginger beer	£8
'Posh Henry' – blood orange puree, lemonade, fresh mint, lemon	£8
Apple & mango presse, Seedlip spice, lime, mint	£8
Lucky saint 0.5% 330ml	£5
Guinness 0.0% 440ml	£5

WHILST YOU WAIT...

Otis & Belle sourdough, whipped salted butter	£4
Norcella Olives	£4½
Taramasalata, toasted sourdough	£8

STARTERS

Roasted celeriac & bay leaf soup, O&B sourdough	£9½
Creamed wild mushrooms on toasted brioche, white truffle pecans pesto, watercress	£11½
24-month-old Comte & Donnington ale rarebit on O&B sourdough toast	£10½
Duck liver parfait, red onion marmalade, toasted brioche	£12½
Seaweed cured Loch Duart salmon, salad of fennel, wasabi, bitter leaves	£11½
Roasted beetroot, goat's cheese, bitter leaves, fig chutney	£10½
"The Halfway prawn cocktail" O&B seeded bread and butter	£12½
Crispy Cacklebean egg, celeriac remoulade, root veg cream	£12

MAINS

Plat du jour – The Halfway classic dish of the day	£16
Double baked 24-month-old Comte cheese soufflé, house salad	£19½
Celeriac & mushroom pie, mashed potatoes, buttered greens, mushroom sauce	£21
Beer battered haddock, Koffmann chips, crushed peas, tartare sauce	£19
300g Paddock farm pork chop, tomato & smoked chilli caponata, cavolo nero, garlic butter	£24 ½
Sea bream, white bean, celeriac, salsify & cockle cassoulet, samphire, taramasalata	£24
Braised lamb shoulder, crushed new potatoes, star anise carrots, green kale, caper sauce	£25
Roasted venison loin, venison haunch cottage pie, crushed roots, pickled blackberries	£28
250g Paddock farm ribeye steak, fries, peppercorn sauce, shallot & watercress salad	£35

SIDES

Dressed house salad Koffmann chips Skinny fries Buttered greens	£4¾ each
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