THE HALFWAY

AT KINETON

COCKTAIL8

House negroni	£11
French 75	£13½
Old fashioned	£11
Apple & elderflower cooler (non-alcoholic)	£8
WHILST YOU WAIT	
Otis & Belle sour dough, Netherend farm butter	£4
Taramasalata, toasted sour dough	£8
Nocerella olives	£4
<u>8TARTER8</u>	
Creamed leek, potato & watercress soup, O&B sour dough	£9 ½
Game terrine with prunes, celeriac remoulade & toasted sour dough	£10
Half pint of shell-on Atlantic prawns, O &B sour dough & butter, Marie Rose sauce	£11½
Roasted beetroot, whipped goat's cheese, chicory, fig chutney & candied pecans	£10½
Creamed wild mushrooms on toasted brioche, hazelnut pesto, shallot & watercress salad	£11½
24-month-old Comte & Donnington ale rarebit on O&B sourdough toast	£9½
Huntsham farm pork & Cacklebean scotch egg, pickled walnut puree	£11
Seaweed cured Loch Duart salmon, salad of fennel, wasabi, radicchio & grapefruit	£11
MAINS.	
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Double baked 24-month-old Comte cheese souffle, house salad	£19
Celeriac & mushroom pie, mashed potatoes, braised red cabbage, mushroom sauce	£19½
Beer battered haddock, Koffmann chips, crushed peas, tartare sauce	£18
Roast fillet of pollock, white bean & nduja cassoulet, samphire	£24
Adam Tatlow's venison cottage pie, buttered mixed greens	£21
Huntsham farm sausages, creamed potatoes, buttered kale, caramelised onion gravy	£21½
FROM THE GRILL	

FROM THE GRILL

All of our beef is supplied by Paddock Farm in Lower Brailes. All steaks are served with our peppercorn sauce, a shallot & watercress salad and house fries

250g beef ribeye	£35
200g beef fillet	£45

SIDES

Skinny fries | dressed house salad | buttered greens | Koffman chips £4½ each