



STARTERS

Butternut squash, orange & chestnut soup (v)

Chicken liver parfait,
winter pickles, quince jelly

Gressingham duck,
juniper & coriander croquettes,
apple & walnut salad,
herby crème fraîche

Root vegetable bubble & squeak,
poached duck egg, hollandaise (v)

Potted Devon crab,
pickled fennel, watercress

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Spiced cider braised pork belly,
Bramley apple purée,
red cabbage & cranberries

Crown of English Rose turkey,
pigs in blankets, bread sauce,
Brussel tops, chestnuts
Celeriac, spinach,
leek & Sussex Charmer gratin,
butternut squash purée,
Jerusalem artichokes,
olive oil roast potatoes (v)

Pan fried sea bass, fennel,
orange & watercress pearl barley,
mixed herb gremolata

PUDDINGS

Whisky treacle tart,
clotted cream

Blue Monday cheese,
quince jelly, celery,
seeded crackers

Salted chocolate,
redcurrant & orange tart,
Jude's caramel ice cream

Bramley apple &
cranberry crumble, custard

3 courses £30

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 8 or more. (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

The Halfway House, 521 Garratt Lane, Earlsfield, London, SW18 4SR T. 020 8946 2788 E. HalfwayHouse@youngs.co.uk

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