

August & September Menu

Starters, Sharers & Nibbles

(v) Soup of the day (cbgf) 2,7 <i>Served with a warm bread roll Please ask your server for today's choice</i>	£5.75
Confit duck spring roll 2,13 <i>Served with a mango and chilli salsa and hoi sin sauce</i>	£6.95
Tandoori marinated lamb chops (gf) 7 <i>Stir fried mixed peppers, onions and mint yoghurt dressing</i>	£7.75
Panko crusted king prawns (gf) 3,7 <i>Served with a duo of sweet chilli and hot chilli sauces</i>	£6.95
Freshly battered spicy chicken fillets 2,7,13 <i>Stir fried vegetables with beansprouts and soy sauce, topped with red chillies</i>	£6.95
Classic chargrilled chicken caesar salad 2,4,5,7,9 Starter £6.95 / Main £12.95 <i>With crispy pancetta, crunchy croutons and anchovies</i>	
(V) Caramelised red onion and goats cheese tartlet 2,7,14 <i>With a wild rocket, cherry tomato and balsamic salad</i>	£6.50
Black pudding, roasted apple and crispy roasted pork belly stack 1,2,9 <i>Topped with diced bacon and a warm wholegrain mustard sauce</i>	£6.95
(v) Halloumi and sweet chilli spring roll 2,10,11,12 <i>Served with a mango and chilli salsa</i>	£6.50
Spanish style sharer (for two) (gf) 1,3 <i>Garlic king prawns, meatballs in a rich tomato and herb sauce and patatas bravas</i>	£12.50
Deli board sharer (for two) 2,7,12,14 <i>Spicy chorizo, pastrami, jamon serrano, mixed pickle jar, mixed olives. Hummus, sun dried tomato and basil bread with olive infused butter</i>	£12.50
Vegan Mezze (for two) 2,12,14 <i>Mixed olives, falafel, hummus, balsamic vinegar and olive oil with warm ciabatta</i>	£11.50
Crispy halloumi jengas (gf) 4,7 <i>With chipotle ketchup</i>	£4.95
Kalamata olives <i>In chilli and garlic marinade</i>	£5.50
Garlic ciabatta (cbgf) 2,7 With cheese 2,7	£4.25 £4.75

Side Orders

Garlic naan 2	£1.50
Twice cooked chips	£3.75
Hand cut spicy wedges	£4.50
Freshly battered onion rings 2	£3.50
Salad bowl with house dressing	£3.95
Crispy halloumi jengas (gf) 4	£4.95
Garlic ciabatta (cbgf) 2,7	£4.25
Garlic ciabatta with cheese (cbgf) 2,7	£4.75

The Midway Pub Classics

Slow braised lamb in a redcurrant and thyme sauce pie 2,7 <i>Served with steamed greens, twice cooked chips OR creamy mashed potatoes and a gravy pot</i>	£14.50
(v) Cheddar cheese and onion pie 2,7 <i>Served with baked beans and twice cooked chips</i>	£12.50
Freshly battered cod fillet (cbgf) 2,5,7 Small - £9.75 / Large - £13.95 <i>Served with mushy peas, tartare sauce and twice cooked chips</i>	
House favourite chicken curry (cbgf) 2 <i>Served with rice, twice cooked chips or both</i>	£13.25
Vegan butternut squash, chickpea & spinach curry (cbgf) 2 <i>Served with basmati rice and garlic naan bread</i>	£12.25

From the Grill

The Spanish Burger 1,2,3,7 <i>8oz steak burger, melted manchego cheese, chorizo, garlic prawns and patatas bravas</i>	£15.50
8oz steak burger (cbgf) 2,7,9 <i>With salad, toasted sourdough bun, melted cheddar cheese, relish, and twice cooked chips</i>	£13.95
Vegan Burger (cbgf) 2,9,11 <i>With salad, relish, melted vegan cheese, sourdough bun and fried salt & pepper potatoes</i>	£12.95
Tandoori chicken kebab (gf) 7 <i>Tandoori chicken, mixed peppers, rice, salad & mint yoghurt dip</i>	£13.25
Trio of pork 1,2,7,9 <i>5oz gammon steak, Cumberland sausage and crispy roasted pork belly. Served with 'Bubble & Squeak' potato cake and a wholegrain mustard sauce pot</i>	£13.95

Steak Choices

8oz Sirloin steak 2,7	£21.00
10oz Rump steak 2,7	£22.95
10oz Rib eye 2,7	£24.95

*All steaks served with twice cooked chips, freshly battered onion rings and a sauce of your choice.
Choose from creamy cracked peppercorn sauce, stillton or a simple garlic butter topping*

Why not add a king prawn skewer to your steak!
3,7 £3.95

Food Allergen Warnings

1-Celery 2-Cereals containing gluten
3-Crustaceans 4-Eggs 5-Fish 6-Lupin
7-Milk/Dairy 8-Molluscs 9-Mustard 10-Nuts
11-Peanuts 12-Sesame seeds 13-Soya
14-Sulphur dioxide

(gf) Gluten Free
(cbgf) Can be Gluten Free

The Midway Specialities

Stir fried Asian cod with king prawns 2,3,4,5,9,11,13 <i>Marinated in a spicy sriracha sauce, served with stir fried noodles & beansprouts and drizzled with a teriyaki and wasabi dressing</i>	£15.25
Pan fried seabass fillet 1,3,5,7,8,14 <i>Served on a mixed seafood and shellfish risotto and drizzled with a garlic infused butter</i>	£16.95
Stuffed chicken breast (gf) 2,7 <i>Wrapped in bacon, filled with asparagus spears, creamy asparagus sauce, crushed new potatoes and stemmed broccoli.</i>	£14.95
Marinated lamb rump 2,7 <i>Marinated lamb cubes on a olive and feta salad, garlic mayo dressing and warm pitta bread</i>	£18.95
Chargrilled tandoori chops salad 7 <i>With mint yoghurt dressing</i>	£14.95
(v) Crispy halloumi jenga salad 4,7 <i>with sriracha mayo dressing</i>	£12.95
Vegan falafel, tahini and sweet chilli salad 12	£12.50

Lite Bites

Served Monday-Saturday 12pm - 6pm only

King prawn and marie rose sauce baguette 2,3,7	£7.95
Hot roast beef and caramelised onion baguette 2,7 <i>With a pot of gravy</i>	£7.95
Lamb teriyaki baguette 2,7,13 <i>Lamb with stir fried onions and peppers in a rich teriyaki sauce</i>	£8.75
(v) Three cheese baguette 2,7 <i>Feta, halloumi and cheddar cheese, with falafel and roasted red peppers. Served with a sweet chilli dipping pot</i>	£7.95
Confit duck, spring onion, sliced cucumber and hoi sin wrap 2,13	£7.95
Chicken Caesar wrap 2,4,5,7,9 <i>With grilled bacon and parmesan cheese</i>	£7.95
Chargrilled cajun chicken sourdough bap (cbgf) 2,4,7 <i>With cheddar cheese, bacon and mayonnaise</i>	£8.50

All above served with dressed mixed leaf salad

Add twice cooked chips or spicy wedges to the above for just £2.50

Traditional Sunday Roasts

Served every Sunday 12-7.30pm
Choose from:

Roast beef and Yorkshire pudding (cbgf)
Roast Lamb with mint sauce (cbgf)
Half of roast chicken with stuffing (cbgf)

Or if you cannot decide try a
Roast 'trio' of meats with Yorkshire pudding (cbgf)

We also offer our Chef's own recipe
Vegan Roast (cbgf)

Wines

WHITE WINE

Five Foot Track Chardonnay Australia £19.50
175ml £5.50 250ml £7.00

This is a soft and rounded wine, with characteristics of cooked apple and underlying notes of vanilla.

Crescendo Pinot Grigio Italy £19.50
175ml £5.50 250ml £7.00

This is a clean and elegant wine with real finesse. Showing balanced flavours of pear, stone and lime.

La Tierra Rocosa Sauvignon Blanc Chile £19.95
175ml £5.95 250ml £7.25

Elegant and clean, this wine offers an abundance of passion fruit, grapefruit and lemon fruit flavours.

Dominio de la Fuente Verdejo Spain £19.50
175ml £5.50 250ml £7.00

A crisp, aromatic white wine, showing great purity of aromas. Bright, Pale straw yellow, with intense, fresh notes of grass, fennel and white pepper.

Chemin Des Dames Colombard South France £19.50
175ml £5.50 250ml £7.00

A medium dry wine, offering ripe honeydew melon, nectarine and pineapple fruit with an attractive sweetness.

Fernlands Sauvignon Blanc, Marlborough Chile £22.50
175ml £6.25 250ml £8.00

Wonderful balance between tropical and herbaceous flavours. Gooseberry and green pepper mingle with mango and guava.

RED WINE

Languore Sangiovese Italy £19.50
175ml £5.50 250ml £7.00

Intense red ruby colour with violet hue. Combines ripe cherry and blackberry. Well balanced, fresh and good bodied, smooth.

Under The Sycamore Shiraz Australia £19.50
175ml £5.50 250ml £7.00

A pleasing balance between ripe fruit and savoury, earthy notes. This wine is succulent with lashings of bramble fruit.

La Tierra Rocosa Merlot Chile £19.50
175ml £5.50 250ml £7.00

Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.

Five Ravens Pinot Noir Romania £19.50
175ml £5.50 250ml £7.00

Romania may not be the first place you think of when you are looking to buy a Pinot Noir but this has all the classic bright red fruit flavours and spicy note you would expect.

Aires Andinos Malbec Argentina £21.00
175ml £5.95 250ml £7.25

Black fruits of the forest and mocha notes leap from the glass in this soft and supple expression of Malbec.

Conde De Castile Crianza, Rioja Spain £21.00
175ml £5.95 250ml £7.25

Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak.

ROSE WINE

Bel Canto Pinot Grigio Rosé Italy £19.50
175ml £5.95 250ml £7.25

The colour shows very seductive and brilliant coppery notes, on the nose you can identify notes of small delicate red fruits, yellow fruit pulp of good complexity, the taste is delicate, fresh, with a good structure with a final note of minerality, typical of the grape varietal.

Blushmore Zinfandel Rosé Italy £19.95
175ml £5.95 250ml £7.25

A fantastic example of an off-dry, easy drinking wine full of summer fruit flavours with a hint of sweetness.

Le Bois des Violettes Rosé South France £21.00
175ml £5.95 250ml £7.25

Fresh and crisp, with very subtle strawberry fruit and a dash of sweet spice. This is an elegant, structured and vibrant wine.

SPARKLING & CHAMPAGNE

Prosecco Bel Canto Italy 20cl £7.50

The best things come in small packages! No need to share this fresh and fruity bubbly.

Prosecco Bel Canto Italy £23.00

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

Bel Canto Rosé Italy £23.00

An intense nose of a floral bouquet of roses and violets, with a light yeasty note. Fresh and full, with strawberry and raspberry notes on the palate.

Paul Drouet Brut Champagne, NV £32.00

Apple and brioche lead the way in this medium bodied, fruity and classically biscuity style of Champagne.

Lanson Black Label Brut, NV £45.00

With lazy bubbles, intense peach and pear fruit aromas. Fresh on the palate, with a bright and youthful persona.

Gins

Boe Violet Gin

Paired with Fever-Tree Elderflower Tonic. Garnished with blackberries.

Bombay Sapphire Gin

Paired with Fever-Tree Mediterranean Tonic. Garnished with a lemon wedge.

Brockmans Gin

Paired with Fever-Tree Ginger Ale. Garnished with blackberries and orange.

Didsbury Raspberry & Elderflower Gin

Paired with Fever-Tree Elderflower Tonic. Garnished with raspberries.

Gordon's Pink Gin

Paired with Fever-Tree Refreshingly Light Tonic. Garnished with mint.

Hendrick's Gin

Paired with Fever-Tree Elderflower Tonic. Garnished with a slice of cucumber.

Malfy Blood Orange Gin

Paired with Fever-Tree Mediterranean Tonic. Garnished with orange.

Stockport Gin Pink

Paired with Fever-Tree Refreshingly Light Tonic. Garnished with mint.

Tanqueray Flor De Sevilla Gin

Paired with Fever-Tree Refreshingly Light Tonic. Garnished with an orange wheel.

Whitley Neill Rhubarb & Ginger Gin

Paired with Fever-Tree Mediterranean Tonic. Garnished with orange.

Draught & Bottles

	Pint	Half
Moretti 4.4%	£4.95	£2.50
Heineken 5%	£5.00	£2.50
Amstel 4.1%	£4.55	£2.30
John Smith's Smooth 3.6%	£3.95	£2.00
Wainwrights Golden Ale 4.1%	£4.10	£2.05
Beavertown Neck Oil IPA 4.3%	£4.95	£2.50
Guinness 4.1%	£4.50	£2.25
Strongbow 4.5%	£4.35	£2.20
Strongbow Cloudy Apple 4%	£4.75	£2.40
Peroni 5.1%	£4.30	
Gluten free Peroni 5.1%	£4.30	
Corona 4.5%	£4.30	
Bulmers Cider 4.5%	£4.95	
Old Mout Berries and Cherries 4%	£5.20	
Old Mout Berries and Cherries (Alcohol Free)	£4.85	
Heineken 0% (Alcohol Free)	£2.95	

THE MIDWAY

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