

# Spring & Summer Menu

## Starters

(v) Soup of the day (cbgf) 2,7 <i>Served with a warm bread roll Please ask your server for today's choice</i>	£6.50
'Hot & Spicy' chicken wings 1,7,9 <i>Served with a cooling rance dressing and celery sticks</i>	£8.50
Classic prawn cocktail 3,4,9 <i>Served with crisp lettuce leaves and in a tangy marie rose sauce</i>	£8.50
Chef's signature chicken liver and Brandy pate 2,7,14 <i>Served with caramelised red onion marmalade and artisan bread</i>	£8.50
Classic chargrilled chicken caesar salad 2,4,5,7,9 <i>With crispy pancetta, crunchy croutons and anchovies</i>	£7.95
(v) Sauteed creamy garlic and stilton mushrooms 2,7 <i>Served with toasted ciabatta</i>	£8.50
(v) Halloumi and sweet chilli spring roll 2,7,10,11,12 <i>Served with a mango and chilli salsa</i>	£8.50
Cod and spinach fish cake (gf) 4,5,7 <i>Topped with a soft poached egg and served with creamy parsley sauce</i>	£8.50
Crispy halloumi jengas (gf) 4,7 <i>With chipotle ketchup</i>	£5.95
Loaded tortilla chips (gf) 7 <i>Topped with jalapenos, cheese, salsa, guacamole and sour cream (For one) £6.75 (For two) £9.95</i>	
Garlic ciabatta (cbgf) 2,7 With cheese 2,7	£4.95 £5.50

## Side Orders

Crunchy coleslaw 4,9	£1.50
Garlic naan (cbgf) 2	£3.50
Medley of freshly steamed vegetables	£3.95
Freshly battered onion rings 2	£3.95
Twice cooked chips (cbgf) 2	£4.25
Salad bowl with house dressing	£4.50
Hand cut spicy wedges 2	£4.95
Garlic ciabatta (cbgf) 2,7	£4.95
Garlic ciabatta with cheese (cbgf) 2,7	£5.50
Crispy halloumi jengas with chipotle dip 4,7	£5.95

## The Midway Pub Classics

The Midway 'Pie of the Week' 2 <i>Ask your server for today's choice</i>	
(v) Cheddar cheese and onion pie 2,7 <i>Served with baked beans and twice cooked chips</i>	£13.95
Freshly battered cod fillet (cbgf) 2,5,7,9 <i>Served with mushy peas, tartare sauce and twice cooked chips</i>	£12.95
House favourite chicken curry (cbgf) 2 <i>Served with rice, twice cooked chips or both</i>	£14.50
Chilli con carne (cbgf) 2 <i>Served with rice, chips or both</i>	£13.50
(v) Chilli non carne (gf) <i>Mixed beans in a rich and spicy chilli sauce, served with rice and tortilla chips</i>	£11.95

## Pub Favourites

The Midway 'Burger of the Week' <i>Ask your server for today's choice</i>	
8oz steak burger (cbgf) 2,7,9 <i>With salad, toasted sourdough bun, melted cheddar cheese, relish, and twice cooked chips</i>	£14.95
Vegan Burger (cbgf) 2,9,11 <i>With salad, relish, melted vegan cheese, sourdough bun and fried salt &amp; pepper potatoes</i>	£13.95
Tandoori chicken kebab (gf) 7 <i>Tandoori chicken, mixed peppers, rice, salad &amp; mint yoghurt dip</i>	£14.50
8oz Sirloin steak 2,7 <i>Freshly battered onion rings, creamy cracked peppercorn sauce and twice cooked chips</i>	£22.50
Why not add a king prawn skewer to your steak! 3,7 £3.95	
Chargrilled gammon steak (cbgf) 2,4 <i>Topped with a fried egg and served with garden peas and twice cooked chips</i>	£15.95
Asian cod with king prawns 2,3,4,5,9,11,13 <i>Marinated in a spicy sriracha sauce, served with stir fried noodles &amp; beansprouts and drizzled with a teriyaki and wasabi dressing</i>	£16.50
Mixed seafood linguine 2,3,7,8,14 <i>Shell-on mussels, cockles and king prawns in a white wine and cream sauce</i>	£16.50
'The Midway' Barbeque combo 2,7,9 <i>BBQ pork steak, lamb kofta, tandoori chicken, sausage and 4oz steak, served with coleslaw, BBQ beans and twice cooked chips</i>	£21.50

### 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

## Salad Options

Mixed leaves, peppers, red onion, cucumber, cherry tomatoes and summer fruit salad;  With cajun spiced swordfish with mango and chilli salsa 5,14	£14.95
With king prawns in marie rose sauce 1,2,3,4,9,14	£13.95
(v) With crispy halloumi jengas and sriracha dressing 4,7,14	£12.95
(v) With falafel, tahini and sweet chilli drizzle 1,12,14	£12.75
Classic caesar salad 2,4,5,7,9 <i>With parmesan, crispy pancetta, crunchy croutons with or without anchovies</i>	£13.95

## Lite Bites

Served Monday to Saturday 12pm - 6pm only

King prawn and marie rose sauce baguette 2,3,4,7,9	£9.25
Hot roast beef and caramelised onion baguette 2,7 <i>With a pot of gravy</i>	£9.50
Freshly battered fish goujons 2,5,7,9 <i>On a warm sourdough bap with mushy peas and tartare sauce</i>	£9.50
(v) Three cheese baguette 2,7,10,11,12 <i>Feta, halloumi and cheddar cheese, with falafel and roasted red peppers. Served with a sweet chilli dipping pot</i>	£9.25
Chicken Caesar wrap 2,4,5,7,9 <i>With grilled bacon and parmesan cheese</i>	£8.95
Chargrilled cajun chicken sourdough bap (cbgf) 2,4,7,9 <i>With cheddar cheese, bacon and mayonnaise</i>	£9.75
Vegan spicy mixed bean wrap 2	£7.95

All above served with dressed mixed leaf salad

Add chips £3.25 Add wedges £3.25

Add crunchy coleslaw pot £1.50

## 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

**The Old Gum Tree Chardonnay Australia** £20.50  
175ml £5.75 250ml £7.50

Lifted peach and cream with lemon blossom, soft juicy palate and crisp cleansing finish make this an enjoyable easy drinking wine.

**Crescendo Pinot Grigio Italy** £19.95  
175ml £5.75 250ml £7.25

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

**La Tierra Rocosa Sauvignon Blanc Chile** £20.50  
175ml £6.25 250ml £7.50

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

**Dominio de la Fuente Verdejo Spain** £19.95  
175ml £5.75 250ml £7.25

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

**Castaway Bay Sauvignon Blanc South Africa** £22.50  
**Vegan** 175ml £6.25 250ml £8.25

A wonderful mix of leafy aromas and citrus on the nose with lively green apple on the palate. The fresh acidity from the Atlantic breeze develops complex acidity to finish.

**Fernlands Marlborough New Zealand** £24.95  
175ml £6.95 250ml £8.95

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

### RED WINE

**Languore Sangiovese Italy** £19.95  
175ml £5.75 250ml £7.25

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

**Under The Sycamore Shiraz Australia** £20.50  
175ml £6.25 250ml £7.50

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

**La Tierra Rocosa Merlot Chile** £19.95  
175ml £5.75 250ml £7.25

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

**Five Ravens Pinot Noir Romania** £20.50  
175ml £6.25 250ml £7.50

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.

**Camino Acero Malbac Argentina** £22.95  
**Vegan** 175ml £6.50 250ml £8.50

This is an elegant juicy Malbac with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.

**Conde De Castile Crianza, Rioja Spain** £23.50  
175ml £6.75 250ml £8.50

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

### ROSÉ WINE

**Bel Canto Pinot Grigio Rosé Italy** £20.95  
175ml £6.50 250ml £7.75

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** £21.95  
175ml £6.50 250ml £8.25

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** £22.95  
175ml £6.50 250ml £8.50

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) £8.50

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

**Prosecco Bel Canto Italy** £23.95

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

**Bel Canto Rosé Italy** £23.95

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** £34.95

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

**Lanson Black Label Brut, NV** £47.50

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 and fresh raspberries.

### 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 and fresh raspberries.

### 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

263 Newbridge Lane, Stockport SK1 2NX  
Tel: 0161 480 2068 ~ [www.themidway.co.uk](http://www.themidway.co.uk) ~ email: [info@themidway.co.uk](mailto:info@themidway.co.uk)

