

Our Daily 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
Salt & pepper crispy wings (gf) <i>Served on stir fried mixed peppers and onions</i>	£7.50
Classic prawn cocktail (gf) 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
Shredded confit duck salad (gf) <i>Served on a orange and watercress salad and drizzled with a vanilla and orange reduction</i>	£8.50
(v) Sautéed creamy garlic and stilton mushrooms (cbgf) 2,7 <i>Served with toasted ciabatta</i>	£8.50
(v) Caramelised red onion and goats cheese filo tartlet 2,7,14 <i>Served with dressed wild rocket leaves</i>	£7.95
Smoked haddock fishcake (gf) <i>Topped with a soft poached egg and creamy dill sauce</i>	£8.50
(v) Crispy halloumi jengas (gf) 4,7 <i>With chipotle ketchup</i>	£5.95
(v) Loaded tortilla chips (gf) 7 <i>Topped with jalapenos, cheese, salsa, guacamole and sour cream</i> (For one) £6.75 (For two) £9.95 <i>With chilli con carne (For one) £8.50 (For two) £11.50</i>	
Garlic ciabatta (cbgf) 2,7 <i>With cheese 2,7</i>	£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
Small freshly battered cod fillet (cbgf) 2,5,7,9 <i>Served with mushy peas, tartare sauce and twice cooked chips</i>	£9.75
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
Vegan butternut squash, chickpea and spinach curry (cbgf) 2 <i>Served with basmati rice and garlic naan</i>	£13.95

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 & pepper potatoes</i>	£13.95
Tandoori chicken kebab (gf) 7 <i>Tandoori chicken, mixed peppers, rice, salad & 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>	£23.50
'The Midway' mixed grill 2,4,7 <i>4oz rump steak, 4oz gammon steak, lamb chop, black pudding, pork sausage, fried egg, twice cooked chips and a creamy peppercorn sauce pot</i>	£21.50
Salmon teriyaki 2,4,5,13 <i>Oven roasted salmon fillet on a bed of stir fried Asian noodles in a rich teriyaki sauce</i>	£16.95
Pan fried cajun seabass fillets 5,7 <i>Served on a bed of creamy pea and leek risotto</i>	£16.95
Oven roasted chicken supreme 7 <i>Filled with cream cheese and spinach, served with dauphinoise potatoes, steamed greens and a rich tomato and herb sauce</i>	£15.95
Slow braised steak and onions in rich 'Guinness' gravy 2,7,14 <i>Served on a bed of spring onion mashed potatoes and freshly steamed vegetables</i>	£16.50
<i>The dishes below are served with mixed leaves, peppers, red onion, cucumber, cherry tomatoes and summer fruit salad;</i>	
With king prawns in marie rose sauce (gf) 1,3,4,9,14	£13.95
(v) With crispy halloumi jengas and sriracha dressing (gf) 4,7,14	£13.95
(v) With falafel, tahini and sweet chilli drizzle (gf) 1,12,14	£12.75

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
Vegan falafel, roasted red pepper and melted vegan cheese baguette 2,10,11,12	£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

All above served with dressed mixed leaf salad

Add chips £3.25 Add wedges £3.25

Add crunchy coleslaw pot £1.50

We are now taking bookings
for the Festive period.
Ask a member of our team
for a menu or booking information.

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)

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

Wines

WHITE WINE

The Old Gum Tree Chardonnay *Australia* £21.90
175ml £6.00 250ml £7.85
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* £21.95
175ml £6.00 250ml £7.60
This is a clean and elegant wine with real finesse. Showing balanced flavours of pear, stone and lime.

Valle Antigua Sauvignon Blanc *Chile* £21.95
175ml £6.55 250ml £7.85
This is a bright, fresh and fruity wine with citrus and green apple flavours in abundance. Additional complexity and richness is added by a period of lees ageing.

Dominio de la Fuente Verdejo *Spain* £20.95
175ml £6.00 250ml £7.65
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* £23.75
Vegan 175ml £6.55 250ml £8.65
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* £30.95
175ml £7.85 250ml £10.25
Wonderful balance between tropical and herbaceous flavours. Gooseberry and green pepper mingle with mango and guava.

RED WINE

Languore Sangiovese *Italy* £20.95
175ml £6.00 250ml £7.65
Intense red ruby colour with violet hue. Combines ripe cherry and blackberry. Well balanced, fresh and good bodied, smooth.

Under The Sycamore Shiraz *Australia* £21.50
175ml £6.55 250ml £7.85
A pleasing balance between ripe fruit and savoury, earthy notes. This wine is succulent with lashings of bramble fruit.

Valle Antigua Merlot *Chile* £20.95
175ml £6.00 250ml £7.65
Soft, plummy and eminently drinkable this possesses harmonious fruit flavours and just a touch of oak flavour on the silky finish.

Five Ravens Pinot Noir *Romania* £21.50
175ml £6.55 250ml £7.85
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* £24.50
Vegan 175ml £6.85 250ml £8.95
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* £24.75
175ml £7.00 250ml £8.95
Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak.

ROSÉ WINE

Le Colline di San Giorgio
Pinot Grigio Rosé (Vegan) *Italy* £23.50
175ml £6.85 250ml £8.65
Fresh apricot and peach on the nose; soft floral flavours on the palate and a refreshing, pleasantly smooth finish.

Blushmore Zinfandel Rosé *Italy* £23.50
175ml £6.85 250ml £8.65
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* £24.50
175ml £6.95 250ml £8.95
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) £8.95
The best things come in small packages! No need to share this fresh and fruity bubbly.

Prosecco Bel Canto *Italy* £25.95
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

Bel Canto Rosé *Italy* £25.95
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 £39.95
Apple and brioche lead the way in this medium bodied, fruity and classically biscuity style of Champagne.

Lanson Black Label Brut, NV £49.50
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%	£5.40	£2.70
Heineken 5%	£5.40	£2.70
Amstel 4.1%	£4.95	£2.50
John Smith's Smooth 3.6%	£4.35	£2.20
Wainwrights Golden Ale 4.1%	£4.50	£2.25
Beavertown Neck Oil IPA 4.3%	£5.49	£2.70
Guinness 4.1%	£4.90	£2.45
Strongbow 4.5%	£4.75	£2.40
Strongbow Cloudy Apple 4%	£5.20	£2.60
Peroni 5.1%	£4.70	
Gluten free Peroni 5.1%	£4.70	
Corona 4.5%	£4.70	
Bulmers Cider 4.5%	£5.35	
Old Mout Berries and Cherries 4%	£5.60	
Old Mout Berries and Cherries (Alcohol Free)	£5.25	
Heineken 0% (Alcohol Free)	£3.35	

THE MIDWAY

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