

# Valentines

£35 pp  
13th and 14<sup>th</sup> Feb

# THE HALFWAY INN

## To begin

### SCALLOPS AND TIGER PRAWNS GF

*served on a bed of onion puree, pancetta, and pickled blackberries*

### SPICED PARSNIP SOUP GFMA

*served with warm sourdough and salted butter*

### PRAWN COCKTAIL GFMA

*South coast prawns with baby gem lettuce, homemade Marie sauce, garnished with lemon and paprika with warm sourdough and butter.*

### CHARCUTERIE BOARD FOR TWO GFMA

*cured meats, olives, caramalised onion chutney, cornichons, and warm sourdough (available to share with another guest ordering off of the set menu)*

## The main event

### PORK BELLY GF

*braised red cabbage, pomme puree, and a red wine jus.*

### PAN FRIED SEABASS GF

*served with a chorizo and tomato ragu, garnished with tomato and basil butter*

### TAGLIATELLE AL SUGO FINITO VG

*tagliatelle tossed in a vegetable and tomato ragu*

### SHARING STEAK BOARD GF

*served with chunky chips, roasted tomato, and garlic mushroom (available to share with another guest ordering off of the set menu, or a single portion is available)*

## To finish

### CREME BRULEE GF

*served with fresh berries*

### APPLE AND TOASTED WALNUT CRUMBLE GF

*served with ice cream or custard*

### CHOCOLATE BROWNIE GF

*served with ice cream or custard*

