

Valentines

£35 pp

13th and 14th 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, caremelised 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 FINTO 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

