

# Valentines Week-End

## Chef's Specials

### **Spanish sharing platter**

sundried tomato and mozzarella brushetta, albandigos in a rich tomato and herb sauce, king prawn pil pil and warm ciabatta dipping strips.

### **Half dozen fresh oysters**

served on crushed ice, and drizzled with a wasabi and lemon oil.

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### **Seafood linguine**

king prawns, monkfish and razor clams  
in a rich cherry tomato and herb sauce on fresh linguine.

### **Duo of lamb**

mini shepherd's pie with char grilled lamb cutlets,  
served with minted gravy and freshly steamed greens.

### **Duo of fish**

salmon and plaice fillet wrapped in pancetta, served on a bed of asparagus risotto  
and topped with a basil and herb oil drizzle.

### **The Midway 'Surf & Turf'**

Char grilled 6oz rump steak with a half of roasted lobster in garlic butter.  
Served with twice cooked chips and freshly battered onion rings.

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### **Burger Of The Week**

#### **The French**

8oz steak burger, topped with melted brie, roasted shallots and garlic prawns.  
Served on a sourdough bun with salad and twice cooked chips

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### **Pie Of The Week**

#### **Creamy chicken and asparagus**

served with a medley of freshly steamed vegetables,  
twice cooked chips and a gravy pot.