



# The Oak On The Green Valentine's Menu

2012

## Starters

### Mariscos (For Two to Share)

An iron pot of king prawns, mussels, baby squid and shell-on prawns, in a fresh herb and garlic butter, served with half a lemon and crusty bread

### Crispy Brie (v)

Two very decent wedges of bread-crumbed firm French brie, deep fried until meltingly delicious and crispy, then served with a ribbon of chilli jam coulis and two slices of toasted French bread

### Guacamole Topped Nachos (v) (For Two to Share)

A real stack of warm corn chips, smothered with melting cheese, salsa picante, cilantro, sour cream, sliced jalapenos, thinly sliced green onions & guacamole

### Antipasti Platter (For Two to Share)

Thin slices of mild Serrano ham and full flavour chorizo, mixed marinated olives, house pate, firm French brie, mature Cheddar, and a little salad, served with crusty bread, butter and house chutney

### Crab & Prawn Cocktail

A veritable delight of juicy white crab and tender iced peeled prawns, on shredded market salad leaves, garnished with tomato, lemon wedge and a whole prawn, then served with fresh buttered brown bread and our light, 'zangy' Marie Rose dressing



### Fajitas (For Two to Share)

**Chicken or Mushroom** (v) (or a combo of both!) – Your choice will have been marinated, sear cooked on a red-hot griddle iron, served with char grilled onions and bell peppers on a sizzling skillet, with a pot of soft rolling tortillas & a real good selection of accompaniments; normally salsa picante, sour cream, guacamole, cheese, jalapenos, refried beans, lettuce & onion with marinated pumpkin seeds

### 28 day Aged Ribeye Steak

This cut from the best Scottish beef makes a real tender, succulent steak with loads of flavour (this steak is trimmed quite lean, with the exception of the usual amount of fat which we leave in the centre and is typical of this cut). Cooked to your liking and served with mushroom, grilled tomato and our chunky, sea salted farmhouse chips or buttered new potatoes

### Chicken Burrito

Generous strips of chicken breast, folded with cream, mushrooms, coriander and cumin, wrapped in a large flour tortilla to form a parcel, then baked with salsa and cheese, garnished with tortilla chips and served with a side salad and dressing



### Chocolate Brownie Krunch Sundae (For Two to Share)

A mob of honeycomb ice cream spattered with real Crunchie, warm chocolate brownie chunks, and to challenge the chew, chocolate bits, chopped nuts, marshmallows, whipped cream, fudge sauce, choc' sauce, wafer biscuits etc etc

### Really Good Ices

Chocolate & Cream Ice Cream, Vanilla Pod & Cream Ice Cream, or Light Mango Sorbet



## Mains

### Chilli Crocker

Our justly famous and highly demanded house chilli is made with a lot of pride and care. The prime beef with red kidney beans, tomato, cumin, cilantro (both dry and fresh), chipotle and Serrano seco chillies (as available), sweet Spanish onions and garlic are slowly cooked in the oven and continuously skimmed to keep it rich and tender. We serve this in a cast iron kettle with melted cheese on top of our house rice. Accompanied by soft rolling tortillas, a dish of guacamole, sour cream, lettuce and onion and a stack of corn chips (you may ask your server to have the above 'spiced up', if you really crave the chilli hit!)

### The Very Cheese or Blue Burger

We are very proud of our burgers, which are grilled until juicy, then served on a warm toasted sesame bun, with your choice of either mature Cheddar or Danish Blue, loads of market salad & dressing, spicy onion rings & a real mob of sea salted farmhouse chips

### Portabello Burger (v)

This is even better than it sounds! A large 'meaty', lightly grilled Portabello mushroom, topped with 'just melting' goats cheese & aioli, then served on rocket leaves and thinly sliced red onion in a toasted sesame bun, accompanied by side salad & dressing, spicy onion rings and chunky sea salted farmhouse chips



## Desserts

### A Trio of Desserts (For Two to Share)

Warm Chocolate Fudge Cake, Vanilla Cheesecake and our legendary Banoffee Pie, with whipped cream, vanilla ice cream & chocolate sauce

### Lemon Meringue Ice Cake

A very light, refreshing slice of lemon meringue freezer cake, served very well chilled with raspberry coulis & a choice of whipped cream or ice cream

£26.95 per person

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[www.oakonthegreen.com](http://www.oakonthegreen.com)

