NIº1

COCKLESHED

BREAKFAST

SERVED 9.30-11:30AM SATURDAY AND SUNDAY

DIC BREAKEACT

EGGS BENEDICT

2 sausage, 2 bacon, fried egg, hash browns, mushrooms, beans, tomato and toast	14.95
FULL ENGLISH Sausage, bacon, fried egg, hash brown, mushrooms, beans, tomato and toast	12.95
SPANISH BREAKFAST Chorizo sausage, potato and onion hash topped with fried eggs	12.95
VEGETARIAN BREAKFAST 2 vegetarian sausage, egg, hash brown, mushrooms, beans, tomato and toast	12.95
SMOKED HADDOCK Poached in milk, served with 2 poached eggs and wilted spinach and a slice of bread and butter	12.95

spinach on toasted muffin with hollandaise sauce	
SMASHED AVOCADO WITH CHILLI On granary toast with poached eggs and grilled vine tomatoes	13.95

Poached eggs with smoked salmon, bacon or

12.95

2.95

CREAMY MUSHROOMS	9.95
On toast with roasted vine tomatoes	
PANCAKES	9.95
With selection of berries, ice cream and maple sy	/rup
BAKED BEANS ON TOAST	6.95

MID WEEK SPECIAL

12-4PM

TOAST WITH PRESERVES

MAIN MENU

STARTERS / TAPAS

CHORIZO SCOTCH EGG With saffron aioli and pickled red onion	9.95
CRISPY PULLED PORK BITES On Asian salad and sriracha dressing	8.95
RICH RAGU Slow-braised ragu served with chargrilled ciabatta and Paris butter	8.95
GARLIC PARMESAN CHICKEN SKEWERS With chimichurri mayonnaise	9.95
COCKLE AND CAJUN CRAB CROQUETTE With saffron mayonnaise	9.95
SEARED SCALLOPS On minted pea purée with pancetta crisp	12.95
DRESSED CRAB With rocket leaves and lemon	14.95
AVOCADO PRAWN COCKTAIL With Marie Rose	9.95
GAMBAS PIL PIL Figer prawns with chilli, garlic oil with fresh pars	10.95 ley
SALT AND PEPPER SQUID With garlic aioli and lemon	9.95
MOULES MARINERE White wine, onion, garlic and cream sauce	12.95 / 21.95
BEER BATTERED COD BITES With tartare	9.95
BREADED WHITEBAIT Served with lemon	9.95
GRILLED SARDINES Marinated sardines served with a rocket and onion salad	10.95
POPCORN COCKLES With chilli vinegar	8.95
SPINACH AND GOAT'S CHEESE CROQUET With toasted pine nuts and beetroot	TES 8.95
HALLOUMI Pan fried halloumi drizzled with spiced hot hone	7.95
PATATAS BRAVAS With mojo sauce and garlic aioli	6.95
TOMATO BRUSCHETTE Garlic and olive oil	6.95
GARLIC MUSHROOMS Cooked in butter with parsley	6.95
PADRON PEPPERS Sautéed with Maldon sea salt	6.45

SEAFOOD (SUBJECT TO AVAILABILITY)

SEAFOOD PLATTER FOR 2

Dressed crab, four Maldon oysters, shell on king prawns, cold water prawn cocktail, Old Leigh cockles, chilli anchovies, mussels with condiments and bread 59.95

MALDON OYSTERS 1 3.75 3 11.25 6 22.5 12 45

MAINS

INIVIIA	
GRIDDLED SEA BASS Served on a bed of crushed new potatoes with tender samphire with a zesty lemon prawn sauce	22.9
WING OF SKATE With caper butter, new potatoes and spinach	26.9
SMOKED SALMON AND PRAWN LINGUINI With wilted spinach, In creamy white wine sauce	21.9
BEER BATTERED COD AND CHIPS With minted pea purée	22.9
30 DAY AGED RIB EYE STEAK With garlic butter, roasted vine tomatoes and chips	32.9
OPTIONAL SAUCES: Green peppercorn, mushroom	2.9
ADD TWO KING PRAWNS	4.9
CREAMY FISH PIE Cod, salmon, smoked haddock and king prawns topped with creamy mashed potato and winter vegetab	18.9 !
SLOW COOKED PORK BELLY WITH SAUSAGE MEAT STUFFING Mustard mash, winter vegetables and butternut purée	21.9
CHARGRILLED CHICKEN BREAST Butterfly Chicken breast with herby sauté potatoes, vine cherry tomatoes, spinach and mushroom brandy cream sauce	22.9
NO1 CHEESEBURGER Homemade beef pattie, bacon, cheese, salad served with chips	17.9
PAN SEARED TERIYAKI SALMON NOODLES Pan seared salmon with noodles, spring onion, chilli, honey soy sauce and sesame seeds	22.9
PAPPARDELLE WITH PORK BELLY AND BEEF RAGU Slow-braised pork belly, beef and nduja ragu served on pappardelle ribbons, finished with parmesan	19.9 egg
ROAST DUCK ORIENTAL NOODLES Sliced duck with noodles, spring onion, chilli cashew nuts and honey soy sauce	22.9
SALADS	
PRAWN AND SMOKED SALMON SALAD With Marie Rose sauce	19.9
HONEY GLAZED CHICKEN AND PANCETTA Honey glazed chicken breast with smoked pancetta crisp on avocado salad with sweet vinaigrette	18.9

SUNDAY

GOAT'S CHEESE SALAD

Hot breaded goat's cheese served with mixed leaves, beetroot, pine nuts and caramelised red onions

STARTING FROM £20.95

PRIVATE HIRE

18.95

Available for all special occasions

For more information please email Chris info@no1cockleshed.co.uk

LEIGH HOMEMADE BAKERY BRIOCHE

All served with chips and salad	
PRAWN	14.95
With rocket and Marie Rose sauce	
GRILLED RUMP STEAK	16.95
With rocket, honey mustard and chimichurri	
GARLIC MUSHROOM AND SPINACH finished with parmesan cheese	13.95
misrica with partiesan cheese	
SIDE ORDERS	
OLIVES	4.50
BREADS WITH OILS AND BALSAMIC VINEGAR	4.50
GARLIC BREAD	3.95
GARLIC BREAD WITH CHEESE	4.45
SIDE SALAD	3.95
TOMATO AND RED ONION SALAD	3.95
CHIPS	4.45
SWEET POTATO FRIES	5.95
CHILLI ANCHOVIES	5.95
DECCEPTO	
DESSERTS	
BISCOFF CHEESECAKE	7.95
CHOCOLATE BROWNIE	7.95
With ice cream and toffee sauce MALIBU CRÈME BRÛLÉE	705
	7.95
With raspberry couli and ice cream	7.95
STICKY TOFFEE PUDDING	7.95
With custard or ice cream	1.70
ICE CREAM SELECTION	6.95
KIDS (UNDER 10'S)	
CRISPY COD BITES AND CHIPS With beans or peas	9.95
CHEESE TOMATO LINGUINI	8.50
With garlic bread	
SAUSAGE AND CHIPS With beans or peas	9.95
CHICKEN GOUJONS AND CHIPS	9.95
With beans or peas	
ICE CREAM	4.95

FOOD ALLERGIES AND INTOLERANCES:

Many of our dishes can be tailored for gluten and other intolerances, please ask your server for more details

Before ordering your food and drinks please speak to our staff if you need to know more about the ingredients.

All food is cooked to order and therefore cooking time may vary.

Your patience during busy times is very much appreciated.

Service charge not included.

DRINKS MENU











Hot Chocolate

Liqueur Coffees

Syrups available

Babycino

£2.75

£1.85

PLEASE ASK FOR

LATEST SELECTION

OWNER

LEA'	VΕ	Α
REV	ΊE	W

£11.95 £11.95 £11.95 £11.95 £11.95 £11.95 £7.95

£9.95 £9.95

£9.95

£9.95

£9.95

£9.95

£3.75 £3.75 £3.75 £3.95 £3.25 £3.75 £3.75

£2.95 £1.95

£2.95

£2.75 £2.75

£2.75

£3.85 £2.45

£3.45

£3.50

£1.50

£6.85

£1.50

REG / LARGE £2.75 / £3.75 £2.95 / £3.95 £2.95 / £3.95

330ML £2.25 / **750ML** £4.90

WHITE WINE 125ML 175	ML 250ML BOTTLE	SPARKLING	125ML BOTTLE	COCKTAILS	
OYSTER BAY SAUVIGNON BLANC - NEW ZEALAND	(3)	PROSECCO - ITALY		Pornstar Martini	
A delightfully crisp and refreshing white wine bursting with	(3)	Italy's answer to champagne. A quality dry sparkler		Espresso Martini	
tropical fruit flavours and delicate mineral characters.		soft on the palate.	£6.95 £30.95	Old Fashioned	
	'.95 £10.50 £30.95			Classic Margarita	
	.55 210.50 250.55	CHAMPAGNE	BOTTLE	Pina Colada	
OYSTER BAY CHARDONNAY - NEW ZEALAND (3)		VEUVE CLICQUOT BRUT		French Martini	
Lively green apple flavours adorned with an essence of live of an elegant texture and a mineral edge. £5.45 £7	7.95 £10.50 £30.95	A complex and exquisite Champagne - dry with		Bloody Mary	
	.95 [10.50 [50.95]	ample body and fruit to give a splendid character.	£125.00	CDDITZ	
GUFETTO PINOT GRIGIO - ITALY (2)		LAURENT PERRIER ROSÉ		SPRITZ	
Soft fruit and aromatic characters followed through to a lively refreshing finish. £4.85 £6	.80 £8.80 £25.95	The classic rosé champagne, with hints of strawberry.		CALIFORNIA SPRITZ	
	.00 £0.00 £23.93	Refreshing and very bubbly!	£135.00	MARRAKECH GIN SPRITZ	
ORMARINE PICPOUL DE PINET - FRANCE (3)				APPEROL SPRITZ	
Gentle and refreshing with notes of Mediterranean white per		DRAUGHT BEER	HALF PINT PINT	Apperol, Prosecco and soda	
apricot and zesty lime peel culminating in a silky yet crisp fir	iish. £35.95	Estrella Galicia 4.7%	£3.30 £6.60	HUGO SPRITZ	
BOSCHETTI GAVI DI GAVI - ITALY (3)		Love Leigh Legra Pale Ale 3.8%	£3.50 £7.00	Elderflower, Prosecco and soda	
Fresh and lively with crisp apple and floral tones.	£39.95	Guinness 4.2%	£3.40 £6.80	LIMONCELLO SPRITZ	
DED WILLE				Lemoncello, Prosecco and lemonade	
RED WINE 125ML 175	ML 250ML BOTTLE	BOTTLED LAGER/CIDER		SANGRIA SPRITZ	
FUEGO CABERNET SAUVIGNON RESERVE - CHILE (D)	Budweiser (330ml)	£3.80	Orange liqueur, Prosecco and orange juice	
Ripe black current fruit flavours with a sweet aroma, mediun		Estrella Galicia Alcohol Free Beer (330ml) 0%	£3.50		
bodied with a softly structured finish. £5.15 £6		Corona (330ml)	£4.00	SOFT DRINKS	
HILLVILLE ROAD SHIRAZ - AUSTRALIA (C)		Magners Irish Cider (Pint)	£5.90	Coke / Diet Coke / Zero	
Spicy plum, cherry and blackberry aromas with a black pepp	er palate	Rekorderlig Cider (500ml)	£6.50	Lemonade	
Rich with persistent length. £5.15 £6		Guinness 0.0 (440ml)	£6.00	Pure Orange Juice	
RISCOS MALBEC - CHILE (D)				Florida Orange	
		SPIRITS & LIQUEURS	35ML	Cranberry Juice	
Full and well rounded with great flavours of cherries, blackcurrants, plums and herbs. £5.45 £7	'.95 £10.50 £30.95	Stolichnaya Vodka	£4.25	Apple Juice	
	.55 [10.50 [50.55	Grey Goose Vodka	£5.95	Pineapple Juice	
OYSTER BAY MERLOT - NEW ZEALAND (B)		Flavoured guest gin	£4.75	Natural Still or Sparkling Water	330ML £2.25 / 750M
From New Zealand's North Island, has vibrant, alluring flavour		0% gin	£3.95	Appletiser	
of juicy black plum and sweet berry fruits. £5.95 £8	.35 £9.35 £31.95	Kraken Rum	£4.75	Lime & Soda	
MOZZARITO PRIMITIVO - ITALY (B)		Bacardi	£4.25	J20	
Full, rich red with classic dates and cherry flavours with a wa	rm finish. £32.95	Captain Morgan Rum Spiced	£4.25	Orange & Passion Fruit / Apple & Raspberry	
CONDE DE CASTILE CRIANZA RIOJA - SPAIN (C)		Bumbu Rum Spiced / Dark / Cream	£5.45	HOT DRINKS	
Bright red Garnet with hints of vanilla and mature fruits		Hendricks Gin	£4.75	English Breakfast Tea	
on the nose and hints of cocoa and cinnamon on the palate	£35.95	Bombay Sapphire	£4.25	Earl Grey	
		Jack Daniels	£4.25	Herbal and Flavoured Teas - PLEASE ASK F	OD LATEST SELECTION
ROSE WINE 125ML 175	ML 250ML BOTTLE	Jamesons	£4.25		OR LAIEST SELECTION
PESCADERO WHITE ZINFANDEL - CALIFORNIA (5)		Southern Comfort	£4.25	ILLY COFFEES W	REG / L
		Courvoisier	£4.40	Americano	£2.75
Strawberry and raspberry flavours with a balanced sweetnes £4.85 £6		Malibu	£4.25	Cappuccino	£2.95
	.00 LO.00 LZ3.93	Amaretto Disaronno	£4.25	Latte	£2.95
OMBRELLINO PINOT GRIGIO ROSE - ITALY (2)		Baileys (50ml)	£4.40	Flat White	
Notes of pears, apples and citrus fruit with a dry and refreshi	H. H. 그는 이번 프로젝트 (1977년 - 1974년) 1. H.	Pimms with lemonade	£6.95	Espresso	
£4.85 £6	.80 £8.80 £25.95	Dashes all 75p extra		Double Espresso	

Tomato Juice

BABY MIXERS & JUICES

Fevertree Tonic: Light / Mediterranean / Blood Orange / Ginger Ale

WHISPERING ANGEL - CHATEAU D'ESCLANS - PROVENCE FRANCE (3)

Delicate and fresh with plenty of crisp strawberry fruit and a long finish.

70CL 1.5LTR

£99.95

£49.95