N91

COCKLESHED

BREAKFAST

SERVED 9.30-11:30AM SATURDAY AND SUNDAY

BIG BREAKFAST 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
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 butte	12.95
EGGS BENEDICT Poached eggs with smoked salmon, bacon or spinach on toasted muffin with hollandaise sauce	12.95
SMASHED AVOCADO WITH CHILI On granary toast with poached eggs and grilled vine tomatoes	13.95
CREAMY MUSHROOMS On toast with roasted vine tomatoes	9.95
PANCAKES With selection of berries, ice cream and maple sy	9.95 rup

PRIVATE HIRE

TOASTED TEA CAKE WITH PRESERVES

BAKED BEANS ON TOAST

TOAST WITH PRESERVES

Available for all special occasions

For more information please email events team at info@no1cockleshed.co.uk

5.95

2.95

3.50

MAIN MENU

STARTERS / TAPAS

THAI INSPIRED SCOTCH EGG With balsamic drizzle	9.95
CRISPY PULLED PORK BITES On Asian salad and sriracha dressing	8.95
NDUJA AND BEEF MEATBALLS In a Provencal sauce with parmesan and basil	8.95
GARLIC PARMESAN CHICKEN SKEWERS With chimichurri mayonnaise	8.95
COCKLE AND CAJUN CRAB CROQUETTE With saffron mayonnaise	S 9.95
SEARED SCALLOPS On minted pea puree 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 Tiger prawns with chili, garlic oil with fresh parsle	10.95
SALT AND PEPPER SQUID With garlic aioli and lemon	9.95
MOULES MARINERE White wine, onion, garlic and cream sauce	2.95 / 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 chili vinegar	8.95
SPINACH AND GOATS CHEESE CROQUETT With toasted pine nuts and beetroot	ES 8.95
CRISPY HALLOUMI With sunkissed tomato, rocket and sweet chili di	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	6.95

SEAFOOD (SUBJECT TO AVAILABILITY)

SEAFOOD PLATTER FOR 2

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

MALDON OYSTERS 13.75 3 11.25 6 22.5 12 44

MAINS

MAINS	
GRIDDLED SEA BASS With Provençal vegetables, new potatoes and pesto	22.95
WING OF SKATE With caper butter, new potatoes and spinach	26.95
BEER BATTERED COD AND CHIPS With minted pea puree	22.95
SALMON AND PRAWN LINGUINI In creamy white wine sauce	21.95
30 DAY AGED RIB EYE STEAK With garlic butter, roasted vine tomatoes and chips	32.95
OPTIONAL SAUCES: Green peppercorn, mushroom	2.95
ADD TWO KING PRAWNS	4.95
CHARGRILLED CHICKEN BREAST Butterfly Chicken breast with herby sauté potatoes, vine cherry tomatoes, spinach and mushroom brandy cream sauce	22.95
PAN SEARED TERIYAKI SALMON NOODLES Pan seared salmon with noodles, spring onion, chili, honey soy sauce and sesame seeds	22.95
ROAST DUCK ORIENTAL NOODLES Sliced duck with noodles, spring onion, chili cashew nuts and honey soy sauce	22.95
NO1 CHEESE BURGER Homemade beef pattie, bacon, cheese, salad served with chips	17.95
CHARGRILLED CAJUN CHICKEN BURGER With salad, cheese, mayo served with chips	18.95
SMOKED HADDOCK AND PRAWN FISHCAKES On a cherry tomato and rocket salad topped with tartar sauce and fresh dill	18.95
NDUJA AND BEEF MEATBALLS IN ITALIAN TOMATO SAUCE Served in pappardelle ribbon pasta, parmesan and basil	19.95
SALADS	
PRAWN AND SMOKED SALMON SALAD With Marie Rose sauce	19.95
HONEY GLAZED CHICKEN AND PANCETTA Honey glazed chicken breast with smoked pancetta crisp on avocado salad with sweet vinaigrette	18.95
GOAT'S CHEESE SALAD	18.95

LEIGH HOMEMADE BAKERY BRIOCHE

All served with chips and salad	
PRAWN	14.9
With rocket and Marie Rose sauce	
GRILLED RUMP STEAK	16.9
With rocket, honey mustard and chimichurri	
HALLOUMI AND ROASTED VEGETABLE With green pesto	13.9
With green pesto	
SIDE ORDERS	
OLIVES	4.5
BREADS WITH OILS AND BALSAMIC VINEGAR	4.50
GARLIC BREAD	3.9
GARLIC BREAD WITH CHEESE	4.9
SIDE SALAD	3.9
TOMATO AND RED ONION SALAD	3.9
CHIPS	4.4
SWEET POTATO FRIES	5.9
CHILI ANCHOVIES	5.9
DESSERTS	
BERRY CHEESECAKE	7.9
CHOCOLATE BROWNIE	7.9
With ice cream and toffee sauce	
MALIBU CRÈME BRÛLÉE	7.9
BELGIAN WAFFLE	7.9
With ice cream and chocolate and toffee sauce	7.0
With raspberry couli and ice cream	7.9
ICE CREAM SELECTION	6.9
KIDS (UNDER 10'S)	
CRISPY COD BITES AND CHIPS	9.9
With beans or peas	
CHEESE TOMATO LINGUINI	8.50
With garlic bread	
SAUSAGE AND CHIPS With beans or peas	9.9
CHICKEN GOUJONS AND CHIPS	9.9
With beans or peas	
ICE CREAM	4.9

FOOD ALLERGIES AND INTOLERANCES:

ASIAN CRISPY DUCK SALAD

With Mango and pomegranate

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

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.

18.95