

Romantic Dinner Menu

APPETIZER:

Cajun monkfish & king prawn taco with mango salsa

Lobster croquettes with saffron aioli

Goats cheese and spinach croquettes

Pulled pork bites with Asian salad

MAIN COURSE:

Herb crushed rack of lamb on pea & mint mash, glazed carrots, jùs

Beef wellington with dauphinoise potatoes
and tender stem broccoli

Salmon fillet on horseradish mash, anchovy butter and spinach

Chargrilled chicken breast with sauté potatoes and brandy
mushroom sauce

Wild mushroom parpadelle pasta finished with truffle oil

DESSERT:

White chocolate and strawberry cheesecake

Lemon tart with ice cream

Chocolate fondant

N°1
COCKLESHED

VALENTINE'S DAY

3 COURSE
SET MENU
£45.95 PER
PERSON

OYSTERS

6 OYSTERS TO SHARE £22.50

BUBBLES

PROSECCO BOTTLE £30.95

