

ROCKSALT

FOLKESTONE

VALENTINE'S DINNER

2 COURSES **£55** | 3 COURSES **£70**

SELECTION OF MALDON OYSTERS

SUPPLEMENT **28** - TWO OF EACH

Classic
*Shallot vinegar,
Tabasco,
lemon*

Char Siu Glazed
crispy tempura
*Sesame seeds,
spring onion*

Velvet
*Smoked bacon,
Worcestershire reduction,
chives*

While every effort is made to ensure we only serve the freshest oysters, we cannot accept responsibility for any illness experienced following consumption of a raw product.

Baked Cheesemakers of Canterbury Chaucer Camembert to share
Calvados & thyme roasted conference pear, toasted walnuts, Docker sourdough baguette

Folkestone Lobster & Scottish Salmon Pasty
Lobster & coconut bisque, pineapple & chilli salsa

Heritage Beetroot & British Black Truffle Filo Tart
Whipped Rosary goat's curd, red endive, blood orange, sherry caramel vinegar

32-day-aged Grass-fed Aberdeen Angus Beef Tartare
Caper, shallots, parsley, Dijon mustard, quail's egg yolk, croutons

Roasted Cornish Monkfish
Heritage carrots, coastal greens, yuzu & lime leaf Simpson Estate cream, keta caviar, hazelnuts

Gresingham Duck Breast
Crispy potato & celeriac terrine, celeriac puree, bourbon cherries & duck sauce, cherry gel, bitter leaves

Miso-Glazed Butternut Squash
Owley Farm Mushroom ragu, black garlic, pickled shallots, crispy kale, Canterbury cobble

Beer-battered Rye Bay Halibut Loin to share
Minted peas, tartare sauce, triple-cooked chips, curry cream, charred lemon

Dark Chocolate Mousse,
Raspberry compote, raspberry sorbet, chocolate & raspberry tuille

Mango & Passion Fruit Hot Toddy Pavlova
Mascarpone & vanilla cream, fudge, frosted almonds

Blood Orange Meringue Pie
Champagne sorbet, honeycomb

Spiced Conference Pear & Amaretto Trifle to share
Praline amaretto biscuit crumbs, salted caramel, pear gel, gold glitter

SIDES

SUPPLEMENT **5 EACH**

Creamed potatoes | Fries | Minted new potatoes | Olive oil roasted carrots | Seasonal greens

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