Valentines Night   
**TUESDAY 14th FEB 3 COURSE SET MENU £40 PER HEAD**  
V – suitable for vegetarians / VG - suitable for vegans /  GF – Gluten free /  
GFA – can be altered to for gluten free option / VGA - can be altered to be vegan 

**MALDON OYSTERS**

**PRE-STARTERS SNACKS**

MARINATED OLIVES (gf & vg)  2.95  
BASKET OF BREAD (v)    2.95

GARLIC BREAD (v)    2.95  
SPICED NUTS (gf & vg)      2.95

PORK CRACKLING & APPLE SAUCE 3.95  
CHEESY GARLIC BREAD (v)    3.50

SINGLE OYSTER  -   3.50  
With shallot vinegar, fresh lemon and Tabasco   
  
1/2 a DOZEN NATURAL OYSTERS -   18.95  
With shallot vinegar, fresh lemon and Tabasco 

1/2 a DOZEN MIXED OYSTERS -   18.95  
2 x natural with shallot vinegar, 2 x battered with tartare and 2 x Killpatrick

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MIXED OYSTER SHARING PLATE (12 OYSTERS) -   34.95  
4 x natural with shallot vinegar, 4 x battered with tartare and 4 x Killpatrick

**STARTERS**

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SWEET POTATO AND CHORIZO SOUP   
Crusty sourdough bread (gfa) (vga)

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CRAB CAKES

Black bean and sweetcorn salsa

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ROAST SHALLOT TART TATIN

Topped with whipped Goats cheese and walnuts (v)

CRISPY DUCK SALAD  
On a chilled noodle salad with sweet chilli dressing

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FISH SHARING PLATTER FOR 2  
Smoked salmon, crispy lobster and prawn mac bites, breaded calamari, mackerel mousse and crusty bread  
  
**MAINS**

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SEABASS, KING PRAWN LINGUINE

Chili and chive butter sauce

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CORN FED CHICKEN SUPREME

Crispy potato Rosti, green beans and thyme gravy (gfa)  
  
BRAISED LAMB SHANK

Wholegrain mustard mash, roasted root vegetables and red wine jus 

WALNUT AND ROQUEFORT STUFFED AUBERGINE   
Served with a rocket salad and fries (v) (vga) (gfa) 

CHATEAUBRIAND STEAK FOR 2 £20 sup   
(£10 sup per person) -**PLEASE PRE-ORDER BY THURSDAY 8th FEB**  
Truffle parmesan home cut chips, peppercorn sauce, slow roasted tomato, grilled Portobello mushroom (gfa) 

**DESSERTS**

DARK CHOCOLATE FONDANT   
Salted caramel ice cream (v)

BLOOD ORANGE AND CARDAMOM TART

Vanilla ice cream (v)  
  
TIRAMISU

(v)

SHARING PLATTER FOR 2 -Selection of the above

 CHEESE AND BISCUITS  
BLACK BOMBER CHEDDAR, FRENCH BRIE, CASHEL BLUE AND GOATS CHEESE  
Served with crackers, crusty bread, grapes, celery and house chutney (gfa)

PLEASE EMAIL US YOUR CHOICES TO   
info@theoystersmackinn.co.uk

OR if you would prefer please fill out the form on the next page:

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| --- | --- | --- | --- | --- |
| **NAME** | **STARTER** | **MAINS** | **DESSERTS** | **Allergens/notes/requirements** |
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