

# ROCKSALT

FOLKESTONE

## VALENTINE'S DINNER

2 COURSES **£49** | 3 COURSES **£60**

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### SELECTION OF MALDON OYSTERS

SUPPLEMENT **28**

Classic  
*Shallot vinegar,  
tabasco, lemon*

Crispy tempura  
*British Wasabi,  
nasturtium*

Ice Ice Baby  
*Blood orange &  
dill granita*

*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.*

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Orchard Farm ham hock & chorizo croquette  
*black garlic, coriander emulsion, bitter leaves*

Folkestone crab  
*brown crab ketchup, whipped avocado, shaved fennel, toasted sourdough*

Owley farm's mushroom broth 'en croute'  
*shitake, grey king oyster, lion's mane, charred pickled onions, orzo, British black winter truffle*

Cheesemakers of Canterbury & Moons Green Farm Charcuterie board for two  
*Kentish cured meats and cheese selection, pickled artichokes, smoked aubergine,  
Perello olives, seasonal chutney, Docker sourdough*

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Dover sole on the bone  
*Simpson Estate & prawn cream, Exmoore caviar, coastal greens*

Millers of Speyside slow cooked short rib of beef  
*Crispy potato cake, celeriac & grain mustard remoulade, watercress*

Pickled squash salad, pumpkin seeds, crispy sage, aged parmesan cream  
*Aubergines, Labneh, Basil crisps*

Beer battered halibut to share  
*minted peas, tartare sauce, thick cut chips, curry cream, charred lemon*

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Red berry mousse  
*whipped crème fraiche, white chocolate & raspberry tuile*

Sticky toffee pudding  
*rum & raisin ice cream, fudge sauce*

Blood orange tart  
*champagne sorbet*

Madagascan vanilla & dark chocolate choux bun for two  
*salted caramel sauce, chantilly cream*

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### SIDES

SUPPLEMENT **5 EACH**

Creamed potatoes | Fries | Minted new potatoes | Spiced Chantenay carrots | Seasonal greens

[WWW.ROCKSALTFOLKESTONE.COM](http://WWW.ROCKSALTFOLKESTONE.COM)