



The Shack Takeover Night @ The Ranch Tuesday 27th February 2024

45.00 per person.

To reserve your table please call 01326 210989

On arrival . . .

Glass of prosecco & nibbles

Feast

OYSTER (gf)

Shack vinaigrette, lemon, Tabasco

CREVETTES (gf)

Served cold with aioli & samphire

BAKED SCALLOPS (gf)

Cornish seaweed & green chilli butter, lime

CRISPY SQUID

Lightly battered & served with sweet chilli

MUSSELS (gf)

MARINIÈRE - Cream, white wine, fish stock, shallots, garlic

THAI STYLE - Coconut milk, ginger, chilli, lemongrass, coriander

SINGAPORE STYLE CRAB

Whole crab steeped in chef's signature Singapore style sauce.

(Option of whole cold cooked crab with dips instead of Singapore crab)

BREAD (gfo) & **FRIES** (gf)



Dessert

CHOCOLATE TORTE (v)(gf)

Vanilla ice cream, chocolate sauce,
chocolate crumb

OR

LEMON TART (v)

Clotted cream, Raspberry coulis,
crushed raspberries

To finish . . .

Coffee & petit fours

(gf) = gluten free (gfo) = gluten free option available (v) = vegetarian

A concise list of common allergens contained in our food is available on request. Please note that it is possible that all of our dishes may contain traces of any common allergen. Locations of produce may vary but we always strive to source locally. Eating raw shellfish increases the risk of foodborne illness.

THE SHACK TAKEOVER