

The Oystercatcher

APPETISERS

padron peppers, crab mayo	4
bloody mary oyster shot	4
noceralla olives	3

STARTERS

OYSTERS	3 for 8
natural Carlingford Oysters, shallot mignonette	
CRAB ARANCINI	6
roast tomato & harissa sauce	
BURRATA	7
heritage tomato, sumac & pomegranate dressing	
WILD RED TIGER PRAWNS	12
herb butter, chargrilled sourdough	
SCALLOPS	12
baked in the half shell, cauliflower puree, gremolata	
SALT AND PEPPER SQUID	7
chilli, spring onions, ponzu	

SIDES

MUSHY PEAS	3
FENNEL GRATIN	4
ROAST HISPI CABBAGE	3
BASMATI RICE	2
SKIN ON FRIES	3
TRIPLE COOKED CHIPS	3
SPROUTING BROCCOLI, CHILLI, LEMON	4.5
TOMATO SALAD, POMEGRANATE, SUMAC, CHIVES	3.5

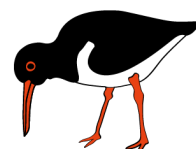
MAINS

BLACK SEA BREAM	15
whole fish grilled over coals, salsa verde	
SEABASS	15
whole fish grilled over coals, salsa verde	
TURBOT	32
Whole fish, grilled over coals, butter sauce	
MOULES FRITES	15
shetland mussels, garlic, white wine, parsley & skin on fries	
FLAT IRON STEAK	15
chimmichurri	
BEER BATTERED FISH & CHIPS	13
mushy peas	
SWORDFISH FILLET	18
pommes anna, cavolo nero, beurre rouge	
PANANG CURRY	17.5
bream fillet, wild red tiger prawns, basmati rice	
TANDOORI BBQ'D MONKFISH TO SHARE	45
fennel gratin, red cabbage & apple salad	
SEAFOOD PLATTER (FOR 2 TO SHARE)	50
seabream, red tiger prawns, mussels, squid chargrilled broccoli & sweetheart cabbage	

DESSERT

RHUBARB CRÈME BRULEE	6.5
CHOCOLATE BROWNIE	6.5
vanilla ice cream	
SORBET from gingers comfort emporium (2 scoops)	4.5
AFFOGATO	6
espresso, vanilla ice cream, toasted hazlenuts frangelico or amaretto	

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*Allergen content information available upon request



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APERITIFS

Manzanilla Dry Sherry	100ml	5
Isle of Harris Gin & Fevertree Tonic		6/9
Aperol Spritz		7
Limoncello Spritz		7
Kir Royale		7
Negroni		8

BEER & CIDER

First Chop Residency on tap	half/schooner/pint	
ACE - 4.8% Vienna mittelfruh lager		2.60/3.45/5.15
POW - session ipa	3.9%	2.65/3.5/5.3
ONE- single hop pale ale- first chop	330ml can 4.2%	4
POP - citrus ipa - first chop	330ml can 5.4%	4.5
AVA - hoppy blonde - first chop	330ml can 3.5%	4
JAM - mango pale - first chop	330ml can 4%	4
SLY- black jaggery ipa - first chop	330ml can 6.2%	4.5
HOP- ultra pale- first chop	330ml can 4.1%	4
YES - low alcohol ipa - first chop	330ml can 0.5%	3
HENNEYS dry cider	500ml	5

SOFTS

Coca cola/diet coke		3/2.5
Apple, Orange or Cranberry Juice		2
Fentimans		3.5
Ginger Beer/Dandelion & Burdock/Rose Lemonade/Victorian Lemonade		
Sparkling/Still Water		3

HOTS

Espresso, Flat White, Americano (double shots)	2/2.5/2
Breakfast, Decaf Green, Mint	2

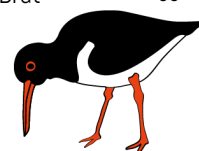
DIGESTIFS

Limoncello	50ml	4
Amaretto	50ml	4
Cognac – Martell VS	25ml	4
Laphroaig – single malt		4
Tawny Port	Noval 10yr Old, Portugal	75ml
Dessert Wine Aves del Sur, Chile	100ml/bottle	5/26
Pedro Ximenez. – sweet sherry, Spain		8

WHITE

125/175/Bottle

Caramuxo Blanco	fresh, melons & lemons	3.9/5/19
Spain		
Chenin Blanc	fennel, lemon & herbs	23
False Bay, Coastal Region, South Africa		
Picpoul de Pinet	mediterranean, clean & mineral	4.8/6.45/ 25
Cave de L'ormarine Duc de mornay, France		
Chardonnay	bright & mineral, tangerine, hints of. spice	25
Last Stand, Australia		
Viognier	soft apricot, honeydew melon	25
France		
White Rioja	crisp, mineral & white fruits	5/6.75/26
Bodegas Familia Chavarri, Spain		
Riesling	dry, lime & pear	27
Fontanino, Italy		
Vinho Verde	zesty, tropical fruits & elderflower	5.3/7.2/28
Areal, Portugal		
Sauvignon Blanc	crisp, grapefruit & lemon	5.3/7.2/28
Peacock wild ferment, South Africa		
Albariño	floral, fresh & peaches	30
La Val Orballo, Spain		
Gavi	pear, citrus, mineral	30
La Caplana, Italy		
Chablis	elegant , deep fruited flavour, flinty aroma	39
Northern France		
ROSÉ & RED		125/175/Bottle
Chateau, L'ermitage	rosé	4.75/6.4/25
Auzan, France	fresh, cranberries & raspberries	
Pinot Noir Rose		28
Chilli	watermelon, delicate, red fruit	
Caramuxo Tinto		3.9/5/19
Spain	medium bodied & spiced cherry	
Malbec		4.6/6.3/24
Don Enrico, Argentina	velvety, blueberry & dark chocolate	
Pinot Noir		28
France	smooth and subtle, juicy berry fruit, warm spice	
SPARKLING		125ml/Bottle
Cava Rabetllat Vidal Sec		5.3/28
Spain	snappy, currants & caramel	
Cremant d'Alsace brut		35
France	nutty, touch of honey, dry fruity taste	
Joseph Perrier Cuvee Royale Brut		55
France	complex, fresh & regal	



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