

The Oystercatcher

APPETISERS

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

STARTERS

OYSTERS	3 for 8
natural Carlingford Oysters, shallot vinegar	
HAKE KOFTAS	8
tabbouleh, chilli mayo	
BURRATA	7
chargrilled nectarine, chilli, mint, peashoots (v)	
WILD RED TIGER PRAWNS	10
herb butter, chargrilled sourdough	
CRAB SPRING ROLLS	7.5
vietnamese dipping sauce	
SALT AND PEPPER SQUID	7
chilli, spring onions, ponzu	

SIDES

SOGULME – warm aubergine & red pepper salad	4
MUSHY PEAS	3
BASMATI RICE	3
SKIN ON FRIES	3
TRIPLE COOKED CHIPS	3
SPROUTING BROCCOLI, CHILLI, LEMON	4.5

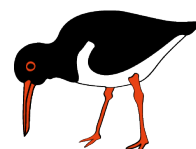
MAINS

BLACK SEA BREAM	15
grilled over coals, salsa verde	
FLAT IRON STEAK	15
chimmichurri	
TANDOORI MONKFISH	20
cucumber raita, kachumber salad	
BEER BATTERED FISH & CHIPS	13
mushy peas	
STONEBASS FILLET	18
palourde clams, cauliflower puree, butter sauce	
THAI GREEN CURRY	17.5
bream fillet, wild red tiger prawns, basmati rice	
MOULES FRITES	15
shetland mussels & skin on fries	
garlic, white wine, parsley & cream	
SEAFOOD PLATTER	50
seabream, red tiger prawns, mussels, squid	
chargrilled broccoli & lemon (FOR 2 TO SHARE)	

DESSERT

ETON MESS	6
strawberries, meringue, cream & raspberry sauce	
PISTACHIO BROWNIE	6
vanilla ice cream	
SORBET from gingers comfort emporium	4.5
AFFOGATO	
espresso, vanilla ice cream, toasted hazlenuts	6
frangelico or amaretto	

(v) = vegetarian, (n) = contains nuts
*Allergen content information available upon request



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APERITIFS

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

BEER & CIDER

First Chop Residency on tap	half/schooner/pint	
Helles lager	4.1%	2.25/3/4.5
PQW IPA	4.2%	2.65/3.5/5.3

AVA - hoppy blonde - first chop	330ml can	3.5%	4
JAM - mango pale - first chop	330ml can	4%	4
YES - low alcohol IPA - first chop	330ml can	0.5%	3
South West Orchards Cider	500ml		5

SOFTS

Coca cola/diet coke		2
Apple, Orange or Cranberry Juice		2
Fentimans		3.5
Ginger Beer/Dandelion & Burdock/Rose Lemonade		
/Lemon Shandy		
Sparkling/Still Water	70cl	3

HOTS

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

DIGESTIFS

Limoncello	50ml	5
Amaretto	50ml	5
Cognac - Martell VS	25ml	4
Glenlivet - single malt		4
Pedro Ximinez Guiterrez Ximinez	75 ml	8
Tawny Port	Noval 10yr Old, Portugal	75ml
Dessert Wine Aves del Sur, Chile	100ml/bottle	5/26

WHITE

125/175/Bottle

Caramuxo Blanco	fresh, melons & lemons	3.4/4.5/17
Spain		
Chenin Blanc	fennel, lemon & herbs	4.25/5.7/22
False Bay, Coastal Region, South Africa		
White Rioja	crisp, mineral & white fruits	4.75/6.4/25
Bodegas Familia Chavarri, Spain		
Vinho Verde		4.9/6.9/28
Areal, Portugal	zesty, tropical fruits & elderflower	
Sauvignon Blanc		4.9/6.9/28
Giddy Goose, New Zealand	gooseberry, passion fruit & grassy	
Albariño	floral, fresh & peaches	29
La Val Orballo, Spain		
Gavi	pear, citrus, mineral	30
La Caplana, Italy		
Pouilly- Fume Sauvignon Blanc		35
Giles Moudry,	honey, fennel, smokey & grassy	
Tracy-Sur-Loire, France		

ROSÉ

125/175/Bottle

Pinot Grigio Blush		3.9/5.2/20
Pirovano, Italy	fresh, cranberries & raspberries	

RED

125ml/175ml/Bottle

Caramuxo Tinto		3.4/4.5/17
Spain	medium bodied & spiced cherry	
Malbec		4.25/5.7/22
Don Enrico, Argentina	velvety, blueberry & dark chocolate	
Pinot Noir		4.9/6.9/27
C'est La Vie, France	ripe, forest fruits & vanillin tannins	

SPARKLING

125ml/Bottle

Cava Rabetllat Vidal Sec		4.9/26
Spain	snappy, currants & caramel	
Prosecco Spumante Brut (organic)		29
Ceradello, Italy	organic, peachy & fresh	
Joseph Perrier Cuvee Royale Brut		55
France	complex, fresh & regal	

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