

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 mignonette	
CRAB ARANCINI	6
roast tomato & harissa sauce	
NEW SEASON ASPARAGUS	7
crispy poached egg, wild garlic mayonnaise	
WILD RED TIGER PRAWNS	12
herb butter, chargrilled sourdough	
SCALLOPS	12
baked in the half shell, cauliflower puree, gremolata	
WILD GARLIC RISOTTO	8
crispy seabass	
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

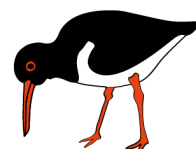
MAINS

BLACK SEA BREAM	15
whole fish grilled over coals, salsa verde	
SEABASS	15
whole fish grilled over coals, salsa verde	
MOULES FRITES	15
shetland mussels, garlic, white wine, parsley & skin on fries	
FLAT IRON STEAK	15
chimmichurri	
BEER BATTERED FISH & CHIPS	13
mushy peas	
HAKE FILLET	18
sogulme (warm aubergine & roast pepper salad), chargrilled courgette & Kashmiri chilli oil	
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	

(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
Aperol Spritz		7
Limoncello Spritz		7
Kir Royale		7
Negroni		8

BEER & CIDER

First Chop Residency on tap half/schooner/pint

WIN - 4.8% Vienna mittelfruh lager	2.60/3.45/5.15
POW - juicy session ipa 4.2%	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
YES - low alcohol ipa - first chop 330ml can 0.5%	3
HENNEYS dry cider 500ml	5

SOFTS

Coca cola/diet coke	2
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
Glenlivet – single malt	4
Tawny Port Noval 10yr Old, Portugal 75ml	6
Dessert Wine Aves del Sur, Chile 100ml/bottle	5/26
Pedro Ximenez. – sweet sherry, Spain	8

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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

Picpoul de Pinet mediterranean, clean & mineral 24
Cave de L'ormarine Duc de mornay, France

Chardonnay bright & mineral, tangerine, hints of. spice 24
Last Stand, Australia

White Rioja crisp, mineral & white fruits 4.75/6.4/25
Bodegas Familia Chavarri, Spain

Riesling dry, lime & pear 25
Fontanino, Italy

Vinho Verde zesty, tropical fruits & elderflower 4.9/6.9/28
Areal, Portugal

Sauvignon Blanc crisp, grapefruit & lemon 4.9/6.9/28
Peacock wild ferment, South Africa

Albariño floral, fresh & peaches 29
La Val Orballo, Spain

Melon Blanc melon fruit, deliciously fresh and bright 27
Vendange Nocturne, France

Gavi pear, citrus, mineral 30
La Caplana, Italy

ROSÉ & RED

125/175/Bottle

Chateau, L'ermitage 4.75/6.4/25
Auzan, France fresh, cranberries & raspberries

Vinho Verde. Rose 29
Areal, Portugal wild strawberries, natural freshness

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

SPARKLING

125ml/Bottle

Cava Rabetllat Vidal Sec 4.9/26
Spain snappy, currants & caramel

Joseph Perrier Cuvee Royale Brut 55
France complex, fresh & regal

