

The Oystercatcher

APERITIFS

Manzanilla Dry Sherry	100ml	5
Isle of Harris Gin & Fevertree Tonic		6/9
Rhubarb Gin & 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
WIN - 4.8% Vienna mittelfruh lager	2.60/3.45/5.15

HOP – ultra pale ale	first chop	330ml can	4.1%	4
POP - citrus ipa	first chop	330ml can	5.4%	4.5
SYL - black jaggery ipa	first chop	330ml can	6.2%	4.5
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	
Sparkling/Still Water	3
Sicilian Lemonade	2

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
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		
Cataratto	fruity native sicilian.	3.5/4.6/18
Il Meridione, Italy		
Chenin Blanc	fennel, lemon & herbs	22
False Bay, South Africa		
Picpoul de Pinet	mediterranean, clean & mineral	24
Cave de L'ormarine Duc de mornay, France		
Chardonnay	unoaked, fresh & honeydew	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		
Melon Blanc	saline, natural & citrus	27
vin de france (muscadet), France		
Vinho Verde	zesty, tropical fruits & elderflower	4.9/6.9/28
Areal, Portugal		
Sauvignon Blanc	crisp, lime & mineral	4.9/6.9/28
peacock wild ferment, south africa		
Prediale	pear, honey & citrus	29
reguta, Italy		
Albariño	floral, fresh & peaches	29
la val orballo, Spain		
Gavi	pear, citrus, mineral	30
La Caplana, Italy		
Pouilly- Fume Sauvignon Blanc		35
Giles Moudry, France	honey, fennel, smoky & grassy	

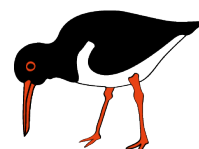
ROSE & RED

Chateau, L'ermitage		4.75/6.4/25
Auzan, France	modern rose , cranberries & raspberries	
Vinho Verde Rose	zesty & wild strawberries	5/7/29
Areal, Portugal		
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	
Joseph Perrier Cuvee Royale Brut		55
France	complex, fresh & regal	



(v) = vegetarian, (n) = contains nuts

*Allergen content information available upon request

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APPETISERS

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

STARTERS

OYSTERS natural Carlingford Oysters, shallot vinegar	3 for 8
SHETLAND MUSSELS thai spiced & sourdough	8.5
BURRATA beetroot, pomegranate & dukkah spice (v)(n)	7
WILD RED TIGER PRAWNS herb butter, chargrilled sourdough	10
CRAB SPRING ROLLS vietnamese dipping sauce	7
SALT AND PEPPER SQUID chilli, spring onions, ponzu	7

SIDES

SOGULME – smoky aubergine & roast peppers	4
MUSHY PEAS	3
BASMATI RICE	2
SKIN ON FRIES	3
TRIPLE COOKED CHIPS	3
SPROUTING BROCCOLI, CHILLI, LEMON	4.5

MAINS

BLACK SEA BREAM grilled over coals, salsa verde	15
WHOLE TURBOT grilled over coals, lemon	32
MOULES FRITES shetland mussels, garlic, white wine, parsley, skin on fries	15
FLAT IRON STEAK chimmichurri	15
SICILIAN SEAFOOD STEW red mullet, red tiger prawns, mussels & fregola	20
BEER BATTERED FISH & CHIPS mushy peas	13
HAKE FILLET pomme anna, wilted spinach & Isot chilli butter	18
STONEBASS FILLET palourde clams, cauliflower puree, butter sauce	18
THAI GREEN CURRY bream fillet, wild red tiger prawns, basmati rice	17.5
SEAFOOD PLATTER seabream, red tiger prawns, mussels, squid chargrilled broccoli & lemon (FOR 2 TO SHARE)	50
upgrade to TURBOT in place of seabream	65
DESSERT	
RHUBARB CRÈME BRULEE	6
AFFOGATO espresso, vanilla ice cream frangelico or amaretto (n)	6

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