

The Oystercatcher

SNACKS

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

STARTERS

OYSTERS	3 for 8
natural, shallot vinegar	
CURED SEA TROUT	8
roast beetroot & beetroot ketchup	
SEAFOOD SOUP	6
gruyere, garlic croutons & rouille	
BURRATA	7
chargrilled nectarine, chilli & mint (v)	
WILD RED TIGER PRAWNS	10
herb butter, chargrilled sourdough	
FISH KOFTAS	7.5
white fish & squid, tabbouleh & chilli mayo	
MUSSEL & CLAM 'MOUCLADE'	9
curry sauce, coriander & sourdough	
SALT AND PEPPER SQUID	7
chilli, spring onions, ponzu	

SIDES

TABBOULEH – PARSLEY & POMEGRANATE	4
SMOKY AUBERGINE & ROAST PEPPERS	4
MUSHY PEAS	3
SKIN ON FRIES	3
TRIPLE COOKED CHIPS	3
RED CABBAGE & CARROT SLAW, SESAME	4
SPROUTING BROCCOLI, CHILLI, LEMON	4.5

MAINS

CHARCOAL GRILLED BLACK SEA BREAM	15
salsa verde	
CHARCOAL GRILLED LEMON SOLE	(market price)
grenobloise butter	
FLAT IRON STEAK	14
chimmichurri	
TANDOORI MONKFISH	22
charred gem, red cabbage & carrot slaw, raita	
SICILIAN SEAFOOD STEW	18
red mullet, shellfish, red tiger prawns, mint & sourdough	
HAKE FILLET	18
king oyster mushroom, clams, tarragon	
BEER BATTERED FISH & CHIPS	14
mushy peas	
FISH PIE	16
smoked cod, sea trout, red tiger prawn mash & chantenay carrots	
MOULES FRITES	15
mariniere sauce	
RED PANANG MALAYSIAN CURRY	17
bream fillet, red tiger prawns, basmati rice	
CHARGRILLED SEAFOOD PLATTER	50
seabream, red tiger prawns, squid, shellfish, chargrilled broccoli & lemon (FOR 2 TO SHARE)	

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

*Allergen content information available upon request

