

The Oystercatcher

FREE FROM GLUTEN

INGREDIENTS

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	
BURRATA	7
beetroot, pomegranate, dukkah spice (v)	
WILD RED TIGER PRAWNS	10
herb butter	
SHETLAND MUSSELS	8.5
thai spiced	

SIDES

TIRSIK – warm aubergine & red pepper salad	4
MUSHY PEAS	3
BASMATI RICE	2
SPROUTING BROCCOLI, CHILLI, LEMON	4.5

MAINS

BLACK SEA BREAM	15
grilled over coals, salsa verde	
FLAT IRON STEAK	15
chimmichurri	
STONEBASS FILLET	18
palourde clams, cauliflower puree, butter sauce	
THAI GREEN CURRY	17.5
bream fillet, wild red tiger prawns, basmati rice	
SEAFOOD PLATTER	50
seabream, red tiger prawns, mussels, squid	
chargrilled broccoli & lemon (FOR 2 TO SHARE)	
MOULES MARINIÈRE	12
shetland mussels, garlic, parsley, leeks, white wine & cream	

DESSERT

CRÈME BRULÉE	7
SORBET from gingers comfort emporium	4.5
AFFOGATO	6
espresso, vanilla ice cream, toasted hazlenuts	
frangelico or amaretto	

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

