

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
POW - juicy session ipa 4.2%	2.65/3.5/5.

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	2/2.5
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	6
Dessert Wine Aves del Sur, Chile 100ml/bottle	5/26

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

*Allergen content information available upon request

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	

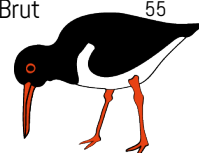
ROSE & RED

Pinot Grigio Blush	3.9/5.2/20
Pirovano, Italy fresh, 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	



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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
BBQ'D SARDINES chilli mayo, rocket & lemon	7
SALT AND PEPPER SQUID chilli, spring onions, ponzu	7

SIDES

TIRSIK (roast aubergine & san Marzano tomatos)	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 swordfish, red tiger prawns, mussels & fregola	22
BEER BATTERED FISH & CHIPS mushy peas	13
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

RASPBERRY CRÈME BRULEE	7
CHOCOLATE DELICE cherry sorbet	7
SORBET from gingers comfort emporium (2 scoops) baked apple OR orange, watercress & tarragon	4.5
AFFOGATO espresso, vanilla ice cream, toasted hazlenuts frangelico or amaretto (n)	6

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