

The Oystercatcher

FREE FROM GLUTEN

INGREDIENTS

APPETISERS

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

STARTERS

OYSTERS	3 for 8
natural Carlingford Oysters, shallot vinegar	
CURED SEA TROUT	7.5
heritage beetroot, radish, basil yoghurt	
SCALLOPS	14
baked in the half shell, cauliflower puree	
TIGER PRAWNS	12
herb butter, salad	
BURRATA	7
figs, pomegranate, urfa chilli, toasted hazelnuts	

SIDES

MUSHY PEAS	3
BASMATI RICE	2
SPROUTING BROCCOLI, CHILLI	4.5
ROCKET, RED CABBAGE, TOMATO, CHILLI	3.5

MAINS

BLACK SEA BREAM	16
grilled over coals, salsa verde	
SEABASS	17
whole fish grilled over coals, salsa verde	
LEMON SOLE	22
charcoal grilled with butter sauce	
SEAFOOD STEW	23
Prawns, mussels, octopus, san marzano tomatoes	
RIB EYE STEAK	22
chimmichurri	
SEAFOOD PLATTER	55
seabream, red tiger prawns, mussels, squid chargrilled broccoli & sweetheart cabbage (FOR 2 TO SHARE)	

DESSERT

RASBERRY CRÈME BRULEE	6.5
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

