

The Oystercatcher

APPETISERS

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

STARTERS

OYSTERS	3 for 8
natural Carlingford Oysters, shallot mignonette	
CURED SEA TROUT	7.5
heritage beetroot, radish, basil yoghurt	
TIGER PRAWNS	12
herb butter, sourdough	
CRAB ARANCINI	6
roast tomato & harissa sauce	
HAKE KOFTAS	9
pomegranate tabbouleh, chilli mayonnaise	
BURRATA	7
figs, pomegranate, urfa chilli, toasted hazelnuts	
SCALLOPS	14
baked in the half shell, cauliflower puree, gremolata	
SALT AND PEPPER SQUID	7
chilli, spring onions, ponzu	

SIDES

MUSHY PEAS	3
FENNEL GRATIN	4
SPROUTING BROCCOLI, CHILLI	4.5
TABOULEH	4
ROCKET SALAD, RED CABBAGE, TOMATO, CHILLI	4
BASMATI RICE	2
SKIN ON FRIES	3
TRIPLE COOKED CHIPS	3

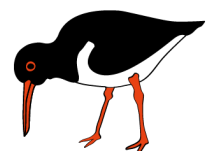
MAINS

BLACK SEA BREAM	16
whole fish grilled over coals, salsa verde	
SEABASS	17
whole fish grilled over coals, salsa verde	
WHOLE LEMON SOLE	22
pan roasted, butter sauce	
RIB EYE STEAK	22
chimmichurri	
BEER BATTERED FISH & CHIPS	13
mushy peas	
SEAFOOD STEW	23
Prawns, mussels, octopus, San Marzano tomatoes, orzo pasta, sourdough	
PANANG CURRY	18
swordfish fillet, sweetheart cabbage, basmati rice	
TANDOORI BBQ'D MONKFISH (FOR 2 TO SHARE)	48
fennel gratin, red cabbage & tomato salad	
SEAFOOD PLATTER (FOR 2 TO SHARE)	55
seabream, red tiger prawns, mussels, squid chargrilled broccoli & sweetheart cabbage	

DESSERT

RASPBERRY CRÈME BRULEE	6.5
CHOCOLATE BROWNIE	6.5
vanilla ice cream	
STICKY TOFFEE PUDDING	7
vanilla ice cream	
SORBET from gingers comfort emporium (2 scoops)	4.5
AFFOGATO	6
espresso, vanilla ice cream, toasted hazelnuts frangelico or amaretto	

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



The Oystercatcher

APERITIFS

Manzanilla Dry Sherry	100ml	5
Isle of Harris Gin & Fevertree Tonic		6/9
Bloody Mary		7
Aperol Spritz		7
Limoncello Spritz		7
Kir Royale		7
Negroni		8

BEER & CIDER

First Chop Residency on tap	half/schooner/pint	
ACE - 4.8% Vienna mittelfruh lager		2.60/3.45/5.15
POW - session ipa	3.9%	2.65/3.5/5.3
POP - citrus ipa -	330ml can 5.4%	4.5
AVA - hoppy blonde -	330ml can 3.5%	4
JAM - mango pale -	330ml can 4%	4
SLY- black jaggery ipa -	330ml can 6.2%	4.5
YES - low alcohol ipa -	330ml can 0.5%	3

HENNEYS dry cider	500ml	5
-------------------	-------	---

SOFTS

Coca cola/diet coke		3
Apple, Orange or Cranberry Juice		2
Fentimans		3.5
Ginger Beer/Dandelion & Burdock/ Sparkling Elderflower/Victorian Lemonade		
Still/ sparkling		3

HOTS

Espresso, Flat White, Americano (double shots)		2/2.5/2
Breakfast, Decaf Green, Peppermint		2

DIGESTIFS

Limoncello	50ml	4
Amaretto	50ml	4
Baileys	50ml	4
Cognac – Martell VS	25ml	4
Laphroaig – single malt		4
Tawny Port	Noval 10yr Old, Portugal	75ml
Dessert Wine Aves del Sur, Chile	100ml/bottle	5/26
Pedro Ximenez. – sweet sherry, Spain		8

WHITE

125/175/Bottle

Caramuxo Blanco	fresh, melons & lemons	3.9/5/19
Spain		
Chenin Blanc	fennel, lemon & herbs	23
False Bay, Coastal Region, South Africa		
Picpoul de Pinet	mediterranean, clean	4.8/6.45/ 25
Cave de L'ormarine Duc de mornay, France		
Viognier	soft apricot, honeydew melon	25
France		
White Rioja	crisp, mineral & white fruits	5/6.75/26
Bodegas Familia Chavarri, Spain		
Riesling	dry, lime & pear	27
Fontanino, Italy		
Vinho Verde	zesty, tropical fruits & elderflower	5.3/7.2/28
Santos Lima, Portugal		
Sauvignon Blanc	mineral, citrus, green peper, grass	
False Bay, South Africa		5.3/7.2/28
Albariño	floral, fresh & peaches	30
La Val Orballo, Spain		
Gavi	pear, citrus, mineral	30
La Caplana, Italy		

Chablis	elegant, deep fruited flavour, flinty aroma	39
Northern France		

ROSÉ & RED

125/175/Bottle

Chateau, L'ermitage	rosé	4.75/6.4/25
Auzan, France	fresh, cranberries & raspberries	
Pinot Noir Rose		28
Chile	watermelon, delicate, red fruit	
Caramuxo Tinto		3.9/5/19
Spain	medium bodied & spiced cherry	
Malbec		4.6/6.3/24
Don Enrico, Argentina	velvety, blueberry & dark chocolate	
Pinot Noir		28
France	smooth and subtle, juicy berry fruit, warm spice	
SPARKLING		125ml/Bottle
Cava Rabetllat Vidal Sec		5.3/28
Spain	snappy, currants & caramel	
Cremant d'Alsace brut		35
France	nutty, touch of honey, dry fruity taste	
Joseph Perrier Cuvee Royale Brut		55
France	complex, fresh & regal	

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

*Allergen content information available upon request

