

The Oystercatcher

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 mignonette	
CRAB ARANCINI	6
roast tomato & harissa sauce	
NEW SEASON ASPARAGUS	7
crispy poached egg, wild garlic mayonnaise	
WILD RED TIGER PRAWNS	12
herb butter, chargrilled sourdough	
SCALLOPS	12
baked in the half shell, cauliflower puree, gremolata	
WILD GARLIC RISOTTO	8
crispy seabass	
SEAFOOD SOUP	6
garlic croutons, cheddar & chilli oil	
SALT AND PEPPER SQUID	7
chilli, spring onions, ponzu	

SIDES

MUSHY PEAS	3
ROAST HISPI CABBAGE	3
BASMATI RICE	2
SKIN ON FRIES	3
TRIPLE COOKED CHIPS	3
SPROUTING BROCCOLI, CHILLI, LEMON	4.5

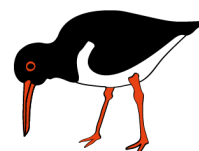
MAINS

BLACK SEA BREAM	15
Whole fish grilled over coals, salsa verde	
SEABASS	15
Whole fish grilled over coals, salsa verde	
MOULES FRITES	15
shetland mussels, garlic, white wine, parsley, skin on fries	
FLAT IRON STEAK	15
chimmichurri	
BBQ'D MONKFISH	22
fennel gratin, red cabbage & apple salad	
BEER BATTERED FISH & CHIPS	13
mushy peas	
HAKE FILLET	18
sogulme (warm aubergine & roast pepper salad), chargrilled courgette & Kashmiri chilli oil	
PANANG CURRY	17.5
bream fillet, wild red tiger prawns, basmati rice	
SEAFOOD PLATTER (FOR 2 TO SHARE)	50
seabream, red tiger prawns, mussels, squid chargrilled broccoli & sweetheart cabbage	

DESSERT

RHUBARB CRÈME BRULEE	7
STICKY TOFFEE PUDDING	7
vanilla ice cream	
CHOCOLATE BROWNIE	7
vanilla ice cream	
SORBET from gingers comfort emporium (2 scoops)	4.5
AFFOGATO	6
espresso, vanilla ice cream, toasted hazlenuts 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
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%	2.65/3.5/5.3

POP - citrus ipa - first chop	330ml can 5.4%	4.5
AVA - hoppy blonde - first chop	330ml can 3.5%	4
JAM - mango pale - first chop	330ml can 4%	4
SLY- black jaggery ipa - first chop	330ml can 6.2%	4.5
YES - low alcohol ipa - first chop	330ml can 0.5%	3
South West Orchards Cider	500ml	5

SOFTS

Coca cola/diet coke/sicilian lemonade	2/2.5
Apple, Orange or Cranberry Juice	2
Fentimans	3.5
Ginger Beer/Dandelion & Burdock/Rose Lemonade	
Sparkling/Still Water	3

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

WHITE

125/175/Bottle

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

*Allergen content information available upon request

Caramuxo Blanco fresh, melons & lemons 3.4/4.5/17
Spain

Cataratto floral aroma, pineapple and lemon 18
Il Meridione, Italy

Chenin Blanc fennel, lemon & herbs 4.25/5.7/22
False Bay, Coastal Region, South Africa

Picpoul de Pinet mediterranean, clean & mineral 24
Cave de L'ormarine Duc de mornay, France

Chardonnay bright & mineral, tangerine, hints of. spice 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

Vinho Verde zesty, tropical fruits & elderflower 4.9/6.9/28
Areal, Portugal

Sauvignon Blanc crisp, grapefruit & lemon 4.9/6.9/28
Peacock wild ferment, South Africa

Albariño floral, fresh & peaches 29
La Val Orballo, Spain

Gavi pear, citrus, mineral 30
La Caplana, Italy

ROSÉ & RED

125/175/Bottle

Chateau, L'ermitage 4.75/6.4/25
Auzan, France fresh, cranberries & raspberries

Vinho Verde. Rose 5/7/29
Areal, Portugal wild strawberries, natural freshness

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

SPARKLING

125ml/Bottle

Cava Rabetllat Vidal Sec 4.9/26
Spain snappy, currants & caramel

Joseph Perrier Cuvee Royale Brut

France complex, fresh & regal

