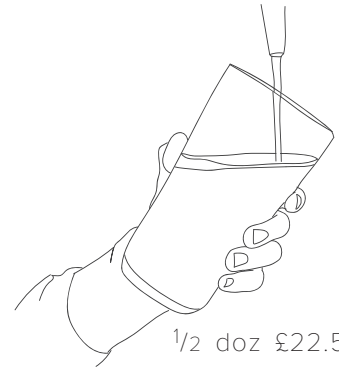


The OYSTERCATCHER

STARTERS

Jersey rock oysters, shallot vinegar, lemon	1/2 doz £22.50
Hummus, crispy chickpea, sumac, flatbread (VG)	£6.00
Salt & pepper squid, lime aioli	£8.00
Buttermilk fried chicken, blue cheese mayo	£8.00
Monkfish scampi, tartare sauce, lemon	£13.00
Grilled tiger prawns, chilli, garlic, lemon, coriander	£11.50
Charcuterie board, prosciutto, salami, lomo embuchado, pickles, remoulade	£12.00



WOOD ROASTED & CHARCOAL GRILL

We cook over seasoned British oak & applewood charcoal.
Our beef is dry aged in house for a minimum of 35 days. Our larger bone in cuts are designed to be shared between 2 to 3 people

STEAKS

All beef is served with fries, watercress & bearnaise or peppercorn sauce

950g Porterhouse

£75.00

850g Tomahawk

£80.00

300g Ribeye steak

£29.00

Dayboat whole fish

Line caught fish from the South Coast of England, served with garlic butter, house garnish
(Market Price, see boards for details)

MAINS

Grilled halibut,
steamed kale, broccoli, garlic,
lemon, béarnaise £26.50

Aubergine kiev,
fennel, broccoli, pomegranate,
garlic butter (VG) £13.00

Beer battered haddock,
mushy peas, lemon, tartare, fries £17.00

Cheeseburger,
tomato, onion, pickle, lettuce,
house burger sauce, fries (make it vegan) £15.50

Shrimp burger,
pickled cucumber, carrot slaw,
mint, sriracha mayo, fries £19.95

Rotisserie chicken,
spiced rub, lemon,
watercress, aioli, fries 1/2 £15.50 | Whole £29.00

Venison & smoked bacon pie,
spring onion & cabbage mash £17.50

SALADS

Burrata roasted squash,
endive, hazelnut, pesto, pomegranate (V) £12.50

Chicken Caesar salad,
cos lettuce, tenderstem broccoli,
soft egg, bacon crumb, anchovy dressing £13.00

SIDES

Dirty fries,
spring onion, parmesan, sriracha mayo £6.00

Steamed kale, lemon, olive oil (VG) £6.00

Fries, rosemary salt (V) £4.50

Gem lettuce & shaved fennel (VG) £5.50

Spring onion & cabbage mash (V) £4.50

Tenderstem broccoli,
chilli, garlic, olive oil (VG) £6.00