

# UPSTAIRS AT *The* OYSTERCATCHER

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## STARTERS

Jersey rock oysters, shallot vinegar, lemon £3.50 per oyster / £18.50 1/2 dozen	:	Fried calamari, saffron aioli, lemon	£7.00
Tiger prawn cocktail, Bloody Mary mayonnaise, apple, lemon	:	Aged beef tartare, Maris piper crisps, anchovy ketchup	£9.00
£8.50	:	Grilled English asparagus, goat's curd, toasted hazelnuts	£7.00
Stone bass ceviche, pink grapefruit, jalapeño, coriander	:		
£9.50	:		

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## WOOD ROASTED & CHARCOAL GRILL

We cook over seasoned British oak and applewood charcoal.

All ribs of beef are aged in house for a minimum of 35 days. We use responsibly sourced native breeds.

## STEAKS

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

Côte de boeuf	:	500g Chateaubriand (21 day aged)	:	300g Ribeye steak
£9.50 per 100g	:	£50.00	:	£28.00

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## SEAFOOD

Grilled swordfish Niçoise,  
green beans, soft egg, anchovy,  
black olive  
£15.50

Dayboat whole fish  
Line caught fish from the South  
Coast of England served with  
garlic butter, house garnish  
(Market Price)

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## MAINS

Lobster burger, red pepper tartare, pickled cucumber, brioche, fries	£19.50
Monkfish scampi, chunky tartare, Boston lettuce hearts, fries	£16.50
Lobster Thermidor, Boston lettuce, aioli, fries	(Half) £20.00 / (Whole) £38.00
Wagyu burger, Monterey Jack cheese, onions, bacon jam, Bloody Mary mayo, fries	£16.50
Truffle Mac & cheese, black truffle, wild mushroom, garlic & parsley crumb (V) (VG on request)	£14.50

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## SIDES

Iceberg wedge, bacon, blue cheese	£3.50	:	Steamed spinach, garlic, & lemon (V)	£4.00
Truffle Mac & cheese (V)	£5.00	:	Smashed potatoes, chives & parsley (V)	£4.00
Onion rings, aioli (V)	£4.00	:	Fries, rosemary salt (V)	£3.50

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