

UPSTAIRS AT *The* OYSTERCATCHER

STARTERS

Jersey rock oysters, shallot vinegar, lemon	1/2 doz	£18.50	:	Fried calamari, saffron aioli, lemon	£7.00
Lobster arancini, Truffle mayonnaise,		£8.00	:	Aged beef tartare, Maris piper crisps, anchovy ketchup	£9.00
Seared tuna loin, avocado, yuzu, soy, shiso		£12.00	:	Roasted squash salad, pomegranate, cumin, cashew crumb, labneh, winter leaves (VG)	£7.50

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

SEAFOOD

Grilled salmon Charred broccoli, shaved fennel, cous-cous, green chili & yougurt dressing	:	Dayboat whole fish Line caught fish from the South Coast of England served with garlic butter, house garnish <i>(Market Price)</i>
£16.00	:	

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
8hr Ox cheek, stout, smoked bacon, spring onion mash	£16.50
Grilled cauliflower steak, pomegranate, tahini, mint, spring onion (VG)	£12.00

SIDES

Green salad, taragon dressing	£4.00	:	Broccoli, chili & garlic (V)	£4.50
Spring onion & bacon mash cheddar, garlic crumb	£4.00	:	Creamed spinach, nutmeg, garlic	£4.50
Onion rings, aioli (V)	£4.00	:	Fries, rosemary salt (V)	£3.50

An optional 12.5% will be added to your bill. If you have any allergies, please let us know & we'll talk you through our allergen menu