

UPSTAIRS AT *The* OYSTERCATCHER

STARTERS

Jersey rock oysters, shallot vinegar, lemon	1/2 doz £18.50	Fried calamari, saffron aioli, lemon	£7.50
Lobster 'Caesar', cos, parmesan, croutons, soft egg, caesar dressing	£14.50	Lomo Embuchado, padron peppers, shaved Manchego	£10.00
Grilled English asparagus, black truffle vinagrette (VG)	£8.00	Seared tuna loin avocado, yuzu, soy, shiso	£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

SEAFOOD

Grilled Swordfish
Caponata, pine nuts, basil,
salsa verde

£19.50

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

(Market Price)

MAINS

Lobster burger, red pepper tartare, pickled cucumber, brioche, fries	£20.50
Monkfish scampi, chunky tartare, Boston lettuce hearts, fries	£17.50
Lobster Thermidor, Boston lettuce, aioli, fries	Half £22.00 / Whole £38.00
Spatchcock poussin, charred asparagus, tarragon, mac & cheese	£18.00
Aubergine kiev, garlic butter, 'parmesan', tenderstem broccoli, fennel, parsley, pomegranate (V)	£14.50

SIDES

Green salad, tarragon dressing (VG)	£4.50	Broccoli, chili & garlic (V)	£4.50
Truffle mac & cheese (V)	£6.50	Creamed spinach, nutmeg, garlic (V)	£4.50
Onion rings, aioli (V)	£4.50	Fries, rosemary salt (V)	£4.00

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