



OYSTER MENU

BORN OUT OF AN OYSTER FARM 30 YEARS AGO MEANS THAT OYSTERS REMAIN AT THE HEART OF OUR MENU. WITH THE CHANGING ESTUARY CONDITIONS, WE NOW SOURCE OUR FULLY ASSURED, PURIFIED ROCK OYSTERS FROM THE YEALM OR CONSTANTINE DAILY. WE HIGHLY RECOMMEND EXPERIMENTING WITH OUR HAND CRAFTED SEASONAL TOPPINGS

A SAMPLE OF OUR VARIOUS TOPPINGS

1 TASTER £2.50

6 FOR £15.00

COLD

- AU NATUREL, LEMON WEDGE
- RED WINE VINEGAR & SHALLOTS
- CUCUMBER, SPRING ONION & SOY
- WASABI, PICKLED GINGER & SOY
- LIME & COCONUT

HOT

- GARLIC & PARMESAN
- TEMPURA BATTERED
- CASINO (SPICY, SWEET & SOUR)
- BLUE CHEESE & BACON
- SERGEANT PEPPER
- TRUFFLER BRIE
- DEVILLED

We Strongly recommend that you avoid drinking strong alcohol (particularly dark spirits) while eating raw oysters as this does not aid the digestion of oysters.

We do highly recommend a chilled glass of champagne as an accompaniment.