

The Oystercatcher

APPETISERS

padron peppers, crab mayo	4
bloody mary oyster shot	4
noceralla olives & smoked almonds	4

STARTERS

OYSTERS	3 for 8
natural Carlingford Oysters, shallot mignonette	

CURED SEA TROUT	7.5
heritage beetroot, radish, basil yoghurt	

SEAFOOD SOUP	7.5
garlic croutons, cheddar & chilli oil	

TIGER PRAWNS	12
herb butter, sourdough	

CRAB ARANCINI	6
roast tomato & harissa sauce	

BURRATA	7
chargrilled persimmon, pomegranate, urfa chilli, hazelnuts	

SCALLOPS	14
baked in the half shell, cauliflower puree, gremolata	

SALT AND PEPPER SQUID	7
chilli, spring onions, ponzu	

SIDES

MUSHY PEAS	3
HISPI CABBAGE, URFA CHILLI	4
FENNEL GRATIN	4
CHARGRILLED BROCCOLI, CHILLI FLAKES	4.5
ROCKET SALAD, RED CABBAGE, TOMATO, CHILLI	4
BASMATI RICE	2
SKIN ON FRIES	3
TRIPLE COOKED CHIPS	3

MAINS

BLACK SEA BREAM	16
whole fish grilled over coals, salsa verde	

SEABASS	17
whole fish grilled over coals, salsa verde	

RIB EYE STEAK	22
chimmichurri	

BEER BATTERED FISH & CHIPS	13
mushy peas	

MOULES FRITES	16
mariniere sauce, skin on fries ~~~~~vb	

SEAFOOD STEW	23
Prawns, mussels, octopus, San Marzano tomatoes, orzo pasta, sourdough	

PANANG CURRY	18
swordfish fillet, sweetheart cabbage, basmati rice	

TANDOORI BBQ'D MONKFISH (FOR 2 TO SHARE)	48
fennel gratin, red cabbage & tomato salad	

SEAFOOD PLATTER (FOR 2 TO SHARE)	55
seabream, red tiger prawns, mussels, squid chargrilled broccoli & sweetheart cabbage	

DESSERT

RASPBERRY CRÈME BRULEE	6.5
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CHOCOLATE BROWNIE	6.5
vanilla ice cream	

STICKY TOFFEE PUDDING	7
vanilla ice cream	

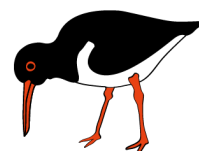
SORBET from gingers comfort emporium (2 scoops)	4.5
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CHEESE FROM CHORLTON CHEESEMONGERS	7.5
farmhouse chutney & crackers	

AFFOGATO	6
espresso, vanilla ice cream, toasted hazelnuts pedro ximenez or amaretto	

(v) = vegetarian, (n) = contains nuts

*Allergen content information available upon request



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APERITIFS

Manzanilla Dry Sherry	100ml	5
Isle of Harris Gin & Fevertree Tonic		6/9
Bloody Mary		7
Aperol Spritz		7
Limoncello Spritz		7
Kir Royale		7
Negroni		8

BEER & CIDER

First Chop Residency on tap	half/schooner/pint	
ACE - 4.8% Vienna mittelfruh lager		2.60/3.45/5.15
POW - session ipa	3.9%	2.65/3.5/5.3
POP - citrus ipa -	330ml can 5.4%	4.5
AVA - hoppy blonde -	330ml can 3.5%	4
JAM - mango pale -	330ml can 4%	4
SLY- black jaggery ipa -	330ml can 6.2%	4.5
YES - low alcohol ipa -	330ml can 0.5%	3

HENNEYS dry cider	500ml	5
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SOFTS

Coca cola/diet coke		3
Apple, Orange or Cranberry Juice		2
Fentimans		3.5
Ginger Beer/Dandelion & Burdock/ Sparkling Elderflower/Victorian Lemonade		
Still/ sparkling water		3

HOTS

Espresso, Flat White, Americano (double shots)	2/2.5/2
Breakfast, Decaf Green, Peppermint	2

DIGESTIFS

Limoncello	50ml	4
Amaretto	50ml	4
Baileys	50ml	4
Cognac – Martell VS	25ml	4
Laphroaig – single malt		4
Tawny Port	Noval 10yr Old, Portugal	75ml
Dessert Wine Aves del Sur, Chile	100ml/bottle	5/26
Pedro Ximenez. – sweet sherry, Spain		8

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WHITE

		125/175/Bottle
Caramuxo Blanco	fresh, melons & lemons	3.9/5/19
Spain		
Chenin Blanc	fennel, lemon & herbs	23
False Bay, Coastal Region, South Africa		
Picpoul de Pinet	mediterranean, clean	4.8/6.45/ 25
Cave de L'ormarine Duc de mornay, France		
Viognier	soft apricot, honeydew melon	25
France		
White Rioja	crisp, mineral & white fruits	5/6.75/26
Bodegas Familia Chavarri, Spain		
Riesling	dry, lime & pear	27
Fontanino, Italy		
Vinho Verde	zesty, tropical fruits & elderflower	5.3/7.2/28
Santos Lima, Portugal		
Sauvignon Blanc	mineral, citrus, green peper, grass	
False Bay, South Africa		
		5.3/7.2/28
Albariño	floral, fresh & peaches	30
La Val Orballo, Spain		
Gavi	pear, citrus, mineral	30
La Caplana, Italy		
Pouillet Fume	grassy, mineral & herbaceous notes	39
Loire, France		
Chablis	elegant, deep fruited flavour, flinty aroma	39
Northern France		
ROSÉ & RED		125/175/Bottle
Chateau, L'ermitage	rosé	4.75/6.4/25
Auzan, France		
	fresh, cranberries & raspberries	
Pinot Noir Rose		28
Chile		
	watermelon, delicate, red fruit	
Caramuxo Tinto		3.9/5/19
Spain		
	medium bodied & spiced cherry	
Malbec		4.6/6.3/24
Don Enrico, Argentina		
	velvety, blueberry & dark chocolate	
Pinot Noir		28
France		
	smooth and subtle, juicy berry fruit, warm spice	
SPARKLING		125ml/Bottle
Cava Rabetllat Vidal Sec		5.3/28
Spain		
	snappy, currants & caramel	
Cremant d'Alsace brut		35
France		
	nutty, touch of honey, dry fruity taste	
Joseph Perrier Cuvee Royale Brut		55
France		
	complex, fresh & regal	

