

The Oystercatcher

MAINS

APPETISERS

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

STARTERS

OYSTERS	3 for 9
natural Carlingford Oysters, shallot mignonette	
CURED SEA TROUT	7.5
heritage beetroot, radish, basil yoghurt	
TIGER PRAWNS	12
herb butter, sourdough	
CRAB ARANCINI	6
roast tomato & harissa sauce	
BURRATA	9
blood orange, pomegranate, fennel and rocket	
SCALLOPS	14
baked in the half shell, artichoke puree, gremolata	
SALT AND PEPPER SQUID	7
chilli, spring onions, ponzu	

SIDES

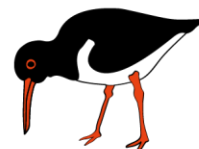
MUSHY PEAS	3
FENNEL GRATIN	4
SPROUTING BROCCOLI, CHILLI	4.5
ROCKET SALAD, RED CABBAGE, TOMATO, CHILLI	4
HISPI CABBAGE, URFA CHILLI	4
BASMATI RICE	2
SKIN ON FRIES	3
TRIPLE COOKED CHIPS	3

BLACK SEA BREAM	16
whole fish grilled over coals, salsa verde	
SEABASS	17
whole fish grilled over coals, salsa verde	
PICANHA (RUMP CAP)	18
café de paris	
BEER BATTERED FISH & CHIPS	13
mushy peas	
SEAFOOD STEW	23
Prawns, mussels, octopus, San Marzano tomatoes, orzo pasta, sourdough	
PANANG CURRY	18
swordfish fillet, sweetheart cabbage, basmati rice	
MOULES FRITES	16
leeks, white wine, garlic, parsley & cream	
TANDOORI BBQ'D MONKFISH	48
(FOR 2 TO SHARE)	
fennel gratin, red cabbage & tomato salad	
SEAFOOD PLATTER	55
(FOR 2 TO SHARE)	
seabream, red tiger prawns, mussels, squid chargrilled broccoli & sweetheart cabbage	

DESSERT

RASPBERRY CRÈME BRULEE	6.5
CHOCOLATE BROWNIE	6.5
vanilla ice cream	
STICKY TOFFEE PUDDING	7
vanilla ice cream	
SORBET	4.5
from gingers comfort emporium (2 scoops)	
CHEESE FROM CHORLTON CHEESE MONGERS	7.5
rhubarb chutney and crackers	
AFFOGATO	6
espresso, vanilla ice cream, toast 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		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	25ml	4
Bullet Bourbon	25ml	4
Tawny Port	Noval 10yr Old, Portugal	75ml 6
Dessert Wine Aves del Sur, Chile	100ml/bottle	5/26
Pedro Ximenez. – sweet sherry, Spain		8

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	5.3/7.2/28
False Bay, South Africa		

Albariño	floral, fresh & peaches	30
La Val Orballo, Spain		

Gavi	pear, citrus, mineral	30
La Caplana, Italy		

Pouilly-Fumé	grassy, and mineral, herbaceous notes	35
Tracy-sur- Loire		

Chablis Seguinot	elegant , deep fruited flavour	39
Burgundy		

ROSÉ & RED

125/175/Bottle

Chateau, L'ermitage	rosé	4.75/6.4/25
France, Auzan	fresh, cranberries & raspberries	

Pinot Noir Tabali 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	

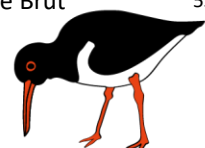
SPARKLING

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	



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