

## *Appetisers*

### *Mixed Olives*

*fresh marinated mixed olives pitted green olives, kalamata olives, garlic, red pepper in a virgin olive oil.  
£4.50*

### *Seafood Counter*

*Leigh on sea cockles £4.50*

*Peeled prawns £6.00*

*Kent coast whelks £4.50*

*Crayfish Tails £6.00*

*Mussel meat £4.50*

*Orkney Rollmop £2.00*

*Irish Jelled Eels 5pcs £5.50*

*Anchovy's £6.00*

## *Oysters*

### *Maldon Rock Oysters*

*from the river blackwater, Essex*

*tasting notes of Fresh clean sea. Green grass & a slight hint of cucumber*

### *Porlock Bay Rock Oysters*

*cultivated and sustainably harvested by hand in inner-tidal waters at Porlock Bay, Somerset*

*Tasting notes, a meaty oyster with notes of fresh Cucumber & honeydew melon*

### *Lindisfarne Oysters*

*cultivated and sustainably harvested by hand in sub-tidal waters at the oldest oyster farm in Great Britain, Lindisfarne, Northumberland, tasting notes, fresh, meaty, creamy buttery with slight hints of cucumber & sea grass*

*All served with our homemade Shallotte mignonette.*

*Each - £2.25*

*6 - £13.00*

*12 - £25.00*

*Perfect served with a dry white wine, champagne, prosecco, or one of our craft beers.*