

Oyster & Seafood Bar

Oysters

Maldon

cultivated and sustainably harvested by hand in the brackish waters of the blackwater estuary, Maldon, Essex, Oysters have been harvested from the blackwater estuary since roman times
Tasting notes of Fresh clean sea. Green grass & a slight hint of cucumber

Porlock Bay

cultivated and sustainably harvested by hand in inner-tidal waters of Porlock weir historic harbour situated in the heart of the Exmoor national park category A waters, Somerset
Tasting notes, a meaty texture with notes of fresh Cucumber & honeydew melon

Lindisfarne Oysters

cultivated and sustainably harvested by hand in sub-tidal waters situated within the Lindisfarne national nature reserve, being the oldest oyster farm in Great Britain, first established by the monks in 1381 Lindisfarne, Northumberland, tasting notes, fresh, meaty, creamy, buttery with slight hints of cucumber & sea grass

All served with our homemade Shallotte mignonette.

Each - £2.50

6 - £14.50

12 - £28.00

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

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

Seafood platter for 1

*Peeled prawns, Crayfish tails, cockles, mussels, whelks, 1 rollmop & rosemary sauce
£22.95*

Seafood platter for 2

*Peeled prawns, Crayfish tails cockles, mussels, whelks, 2 rollmops & rosemary sauce
£30.95*