

# **Oyster & Seafood Bar**

*(Oyster selection may change weekly)*

## **Gillardeau**

Gillardeau oysters are renowned for their exceptional quality, from Normandy France, often Known as the ‘Rolls-Royce’ of oysters, they are a favourite amongst the best chefs around the world. For their fleshiness and taste. guaranteed quality to the finest tables, they are laser engraved to combat counterfeiting has consolidated the brand and confirmed Gillardeau as a benchmark.

Tasting notes sweet taste with notes of dried fruit. They also have a firm and thick meat and a slight crunch.

£3.95 each

## **Ostra Regal**

La famille Boutrais a family-run business that own oyster farms in France and Ireland. They use their traditional French know-how and passion for oyster cultivation to create their premium oysters for top restaurants around the world. Ostra Regal Oysters have a high meat ratio, crispy texture, tasting notes salty with a sweet and sour after taste

£3.95 each

## **Belon native oysters**

Belon oysters, also known as European flat oysters, are a highly prized delicacy that originate from the coast of Brittany, France. These oysters are renowned for their rich, briny flavour and firm texture, making them a favourite among seafood lovers around the world. If you're a fan of oysters or are simply curious about trying something new, Belon oysters are worth a taste.

Despite their popularity, Belon oysters are not as widely available as other oyster varieties, and they come with a higher price tag.

However, their unique flavour and the effort required to harvest them make them a true luxury item for seafood enthusiasts

£3.95 each

## **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

## **Menai**

Menai Pacific Oysters are cultivated and sustainably harvested by hand in the Designated Special Area of

Conservation inter-tidal waters at the Menai Strait, Isle of Anglesey, Wales.

tasting notes: Light Sea salt. Subtle Melon, lemon, cucumber

## **Louët-Feisser**

Premium quality Irish **oysters** at its best. The patented flow of Carlingford Lough’s grade-A Irish waters helps shape each of these beautiful, hand selected **oysters** into a perfect tear-drop shape to enhance their sweetness and increase the growth of their shells.

These naturally grown premium **oysters**, rich in protein and low in fat with exceptionally high levels of trace elements such as iodine, iron, selenium copper and zinc make them. This is as natural and pure as food can be. Tasting notes sweet slightly nutty flavour followed by a slight tannic and lingering aftertaste.

## **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 Selection of vinaigrette / mignonette. And fresh lemon*

<b>Prepared eat in</b>	Each - £2.50	6 - £14.50	12 - £28.00
<b>Take away closed</b>	Each £1.75	6- £9.50	12- £18.50

## Seafood Bar

### Seafood Counter

#### Molluscs

*Small £2.50*

*Med £3.50*

*Lrg £4.50*

*Leigh on sea cockles   Kent coast whelks   Shetland Mussel meat*

#### Crustaceans

*Small £3.50*

*Med £4.50*

*Lrg £6.00*

*Peeled prawns / Crayfish Tails / Peeled king prawns / Norfolk brown shrimp*

*Freshley cooked Lobster / Freshley Cooked Crab / (Market Price)*

#### Surimi

*Crab flavoured sticks -5 for £1.00 / Shrimp flavour pinks -5 for £2.50*

*Crab flavoured Surimi flake & prawn mix Small £3.50 - Med £4.50- Lrg £6.00*

#### Marinated

*£6.00 per pack*

*Anchovies in olive oil / Octopus Salad in olive oil / Seafood salad in Olive oil / Chilli Anchovies in Olive oil*

*Orkney luxury Rollmop £2.50*

#### Jelled Eels

*Irish jelled eels – 5 pieces*

*£5.50*