To start

Italian mixed olives (v, vegan) - £4

Smoked almonds (v, vegan) - £4 from "Cambrook"

Mixed nuts (v, vegan) - £4 from "Cambrook" (peanuts, cashew, almond, and macadamia)

Local sourdough bread - £5 with two butters (truffle or crab or salted)

White baguette - £3 with two butters (truffle or crab or salted)

> Extra sourdough - £2 Extra baguette - £1

Small plates

Bruschetta (v, vegan) - £7 with cherry tomatoes and garlic in balsamic oil

Six French-style crevettes with lemon mayo sauce - £10

Six "Escargots" (snails) in garlic sauce with baguette - £10

Smoked Salmon from "Smoke and Cured" - £10 with sourdough bread and honey mustard dressing

Sardines in olive oil with sourdough bread and cornichons - £10

Smoked Mackerel Pâté with sourdough bread - £10

Ham Hock Terrine with sourdough bread - £10

Lemon Crab Salad with sourdough bread - £8

Solads

Burrata (v) with fresh cherry tomatoes - £10

Smoked Salmon Salad - £15 with lettuce, cucumber, cherry tomatoes, cream cheese, boiled egg, and honey lemon

Mixed Salad (v, vegan) - £7

Mains

Mussels Mariniere - £15 with warm baguette

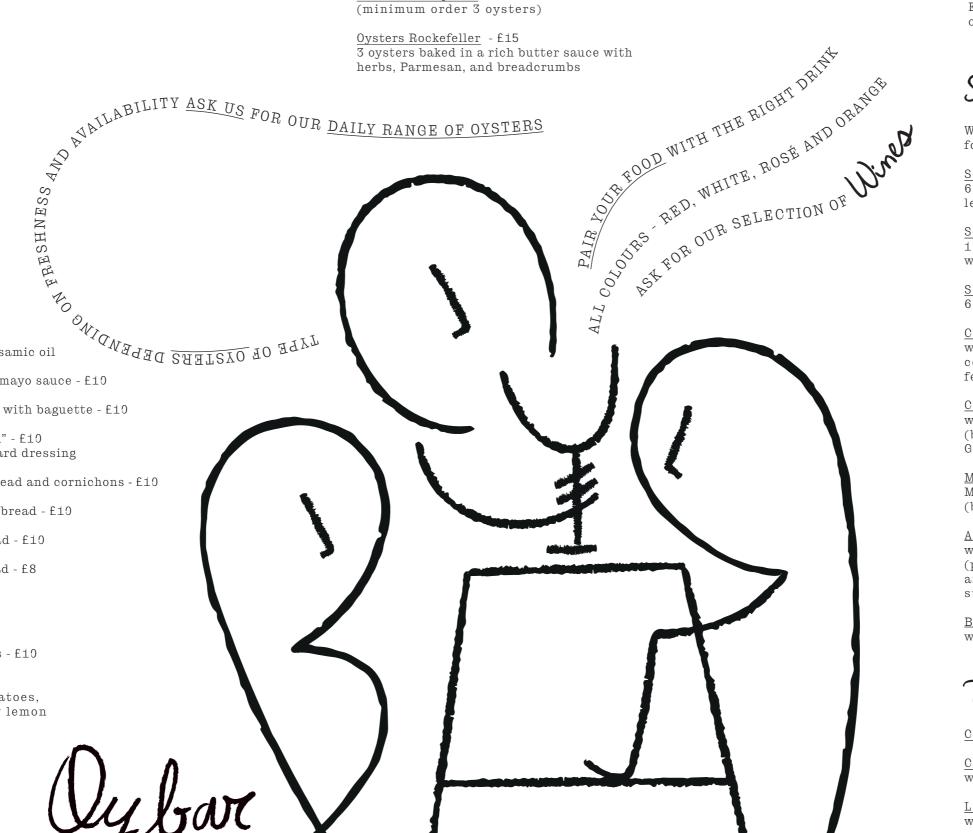
Beef Bourguignon - £18 with creamy mash

Baked Garlic Prawns, - £17 served with sourdough croutons

Oysters

Individual Oyster - £3,5 (minimum order 3 oysters)

Oysters Rockefeller - £15 3 oysters baked in a rich butter sauce with herbs, Parmesan, and breadcrumbs



SERVICE IS NOT INCLUDED

Oy shot

Oy shot with an oyster - £10 Enjoy an oyster with a shot of Tequila, Vodka or a Bloody Mary

Sharing boards

We recommend sharing a board for 2 people

Seafood platter 1 - £35 6 oysters, 4 crevettes, smoked salmon, lemon crab salad

Seafood platter 2 - £50 12 oysters and 12 crevettes with lemon mayo

Seafood platter 3 - £30 6 oysters and 6 crevettes

Charcuterie board - £17 with sourdough bread, butter, and cornichons (coppa, bresaola, venison, and fennel salami)

Cheese board (v) - £17 with crackers, grissini, and fig chutney (blue d'Auvergne, Lincolnshire Poacher, Goats cheese, French Brie)

Mixed board - £17 Mixed charcuterie and cheese platter (best of both)

Antipasti board (v, vegan) - £17 with sourdough bread (pickled red peppers, sundried tomatoes, artichokes, hummus, ajvar, olives, rocket, stuffed vine leaves)

Baked Camembert (v) - £15 with baguette and fig chutney

To finish

Crème Brulée - £7

Chocolate Caramel Tart - £7 with crème fraiche

Lemon Tart - £7 with vanilla crème fraiche

English Breakfast / Mint / Green

Espresso - £2/2,5

Cappuccino - £3,5

Coffee - Allpress Barista Coffee

Cappucino - £3.5

Flat White - £3.5

Latte - £3.5

Americano - £3

Espresso single - £2

Espresso Double - £2.5

Cortado - £2.5

OTHER HOT DRINKS

Hot chocolate, 70% milk or white - £3.5

(add marshmallow for 50p)

<u>Tea</u> - £2

(English Breakfast / Earl Grey / Green Tea / Mint)

Fresh Crepes

SWEET

The Classic - Lemon & Sugar - £6

Banana & Nutella - £7

White chocolate, strawberries and

marshmallows - £8

Biscoff spread, Biscoff biscuit crumb,

chocolate sauce - £8

SAVOURY

Cheese and Ham - £8

Smoked Salmon with a lemon and

dill yoghurt - £9

Veggie - Cheese, tomatoes,

rocket and Ajvar - £8

BRUNCH

Poached eggs on Sourdough Toast - £8

<u>Smashed avocado on Sourdough Toast</u> - £8

with chilli

about allergens

Grilled bacon on Sourdough toast - £9

with Sauce Shop ketchup

ADD THE FOLLOWING FOR £3 EACH

Bacon / Sausage / Poached Egg /

Smashed avo / smoked salmon

Baked Goods

Banana Bread - £3 Mince Pie - £3 Chocolate Brownie - £3



ALLERGENS Please ask us each time you order as recipe and ingredients may change. (v) Vegetarian (vegan) Vegan

PRODUCT ORIGIN Sourcing from farmers that are committed to high environmental stewardship and supporting local suppliers whenever we can. Celebrating local and seasonal food and drinks.

SERVICE IS NOT INCLUDED If you would like to tip your wait staff it can be added when you pay, thank you!

PLEASE FEEL FREE TO USE OUR WIFI Oy Bar Guest / password: WelcomeOy!