

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 - 10
with lemon mayo sauce

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

Burrata (v) - 10
with fresh cherry tomatoes

Smoked Salmon from "Smoke and Cured" - 10
with sourdough bread and lemon mayo

Sardines in olive oil - 10
with sourdough bread and cornichons

Bowls

Mussels with baguette - 18

Tagine (v, vegan) - 15
with sundried tomato couscous

Beef Bourguignon - 20
with creamy mash

Salmon - 18
with couscous and harissa yoghurt

Oysters and Bundles

Individual Oyster - 3
(minimum order 3 oysters)

3 Oysters + Glass of tap wine - 12

6 Oysters + Glass of tap wine - 22

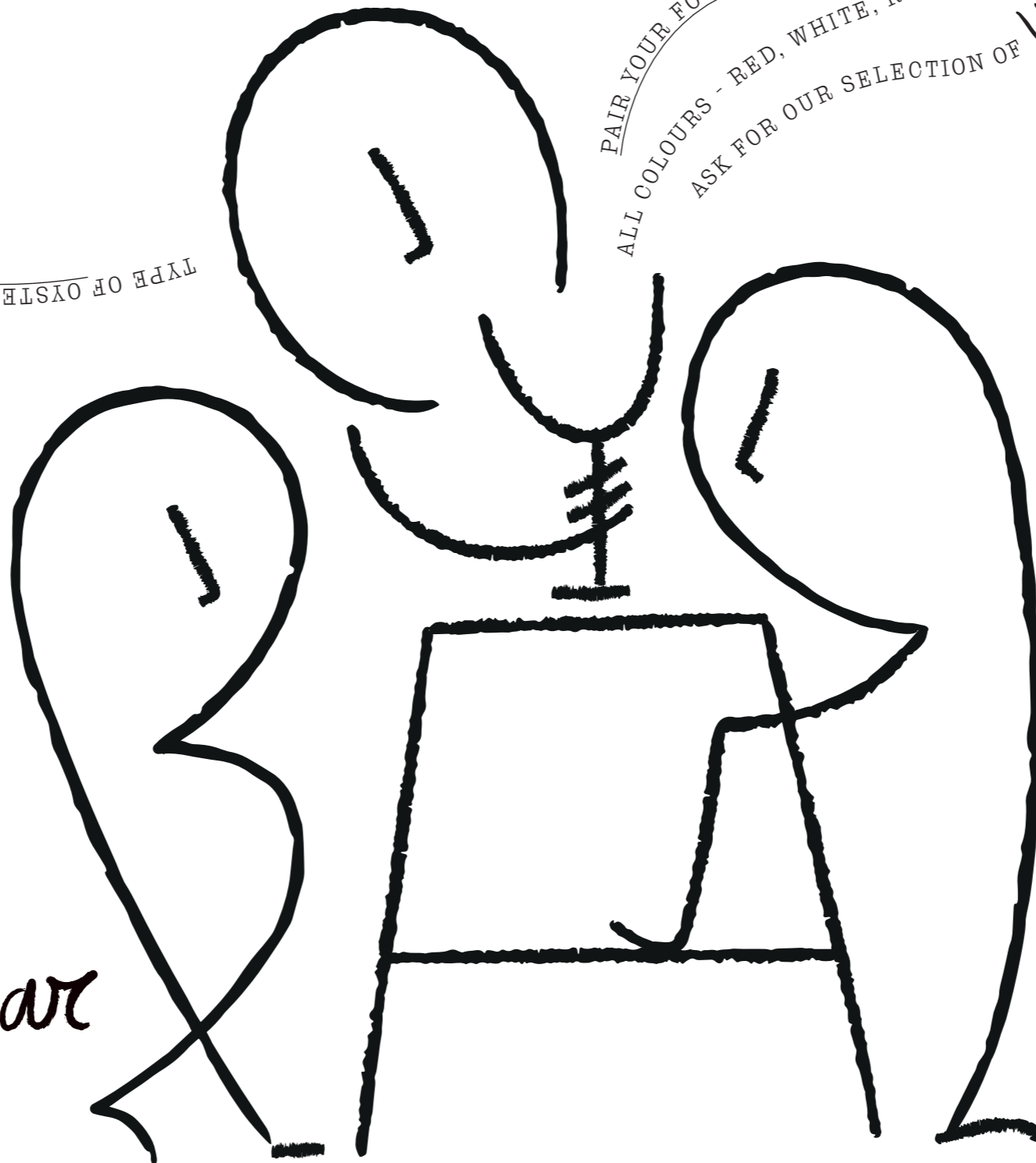
12 Oysters + Carafe of tap wine - 45
(or with half bottle of Champagne for extra £10)

6 Oysters + 6 Crevettes + Carafe of tap wine - 40
(or with half bottle of Champagne for extra £10)

TYPE OF OYSTERS DEPENDING ON FRESHNESS AND AVAILABILITY ASK US FOR OUR DAILY RANGE OF OYSTERS

PAIR YOUR FOOD WITH THE RIGHT DRINK
ALL COLOURS - RED, WHITE, ROSÉ AND ORANGE
ASK FOR OUR SELECTION OF Wines

Oy bar



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

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
(brie, poacher, goat cheese, blue cheese)

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

Tea - 3
English Breakfast / Mint / Green

Espresso - 2

Cappuccino - 3