

## To share

We recommend sharing a board for 2 people

Charcuterie platter - 15  
selection of cured meats from London Smoke and Cured

Cheese board - 17  
Selection of British and European cheeses (v)

Antipasti Board (v, vegan) - 17  
with marinated vegetables, artichokes, humus, olives, and ajvar

Seafood platter - 28  
Selection of smoked salmon, crevettes (king prawns), 6 oysters and a lemon crab salad

Baked Camembert (v) - 15  
with fig jam and warm baguette

Garlic Snails - 16  
a dozen Escargot Snails in garlic butter

SEASONAL CHOICE DEPENDING ON TIME OF YEAR  
PERFECT FOR TWO

## Bowls

Mussels mariniere - 18  
with warm baguette

Tagine with couscous (vegan) - 18

Harissa Salmon Fillet - 20

with couscous

Beef bourginion - 20

with mash

## Oy shot

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

## Oyster Bundles

3 oysters plus a glass - 12  
6 oysters plus a glass - 20  
12 oysters plus carafe - 40

Choose from our tap wines: white, red or rosé. You can also have a soft drink or a beer.

Individual Oyster - 3  
(minimum order 3 oysters)

NO FRESHNESS AND AVAILABILITY ASK US FOR OUR DAILY RANGE OF OYSTERS  
TYPE OF OYSTERS DEPENDING ON

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

## Small plates

Mixed Olives (v, vegan) - 4  
with rosemary and lemon

Smoked Almonds (v, vegan) - 4

Mixed Nuts (v, vegan) - 4  
spicy and sweet nut mix

Local sourdough or Crusty Baguette - 5  
with selection of butter (choose 2)  
Salted Butter / Truffle / Crab butter

Smoked salmon plate with sourdough - 10

## Salads

Burrata (v) - 10  
with fresh tomatoes and basil

## 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

Oy bar