



NIBBLES

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| House baked crusty sourdough, salted butter | 3.5 |
| Add Mackerel paté | 3.0 |
| Deviled Anchovies | 4.0 |
| Marinated olives | 3.5 |

CÁVIAR

Caviar from British sturgeons reared in Exmoor.
Served with crème fraiche & toast.

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| 10g | 40 |
| 2.5g Tasting spoon | 10 |

OYSTERS

Priced individually

Oyster Tasting notes: Nose - Body - Finish - Texture

Oysters filter up to 10 liters of water an hour, so their flavours are very much dictated by their terroir, like wine, Or as we like to say Merrior'.

How to taste:

We recommend you chew them a little and aerate, like wine, to allow the flavors to develop across the palate.

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| Gillardeau Number 4, Normandie, France | 5.0 |
| <i>"The Rolls-Royce of oysters" - sweet cucumber - firm & meaty - algal finish</i> | |
| Colchester natives, Essex | 3.0 |
| <i>Strong & salty - Woody / green sap - Mushroom & leather - Firm & meaty</i> | |
| Carlingford Lough, Lienster, Ireland | 3.0 |
| <i>Rich costal saltyness - Nutty & piney - Lingering metallic - Silky & smooth</i> | |

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| Ostra Regal, French grower, Ireland, Sligo then Wexford | 3.8 |
| <i>Exquisite oysters, totally unique. Really firm - mineral & iodized - algal finish</i> | |
| Dungarvan speciales, County Waterford, Ireland | 3.0 |
| <i>Salty citrus - sweet cucumber - Salty pistachio - smooth & meathy</i> | |
| Colchester rocks, west Mersea, Essex | 2.5 |
| <i>Open sea ozone - Salted butter - Mushroom & potting soil - Firm & creamy</i> | |

Cooked Oysters

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| Parmesan gratin - Parmesan gratinated. | 3 | Chorizo - Grilled with chorizo. | 3 |
| Rockefeller - Tarragon & parsley butter. | 3 | Kilpatrick - Smoked bacon, Worcestershire butter. | 3 |

STARTERS

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| Mackerel Fillet | 9 |
| Warm potato salad, fennel, crème fraiche, horseradish. | |
| Crab & Lobster Bisque | 8.5 |
| Crab meat, Brandy, crusty bread. | |
| Crevettes | 9 |
| Garlic butter, chilli, white wine, parsley. | |

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| Potted brown shrimps | 10 |
| Brown shrimp, nutmeg, mace, cayenne pepper, toast. | |
| Scottish mussels | 8.5 |
| Chorizo (shallots, coriander, chorizo) or Marinière (garlic, shallots, white wine). | |
| King Scallops | 14.5 |
| Parsnip purée, pancetta bread crumbs. | |

FRUITS DE MER

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| House platter | 39 | | |
| Atlantic prawns, crevettes, mussels, clams, deviled anchovies. | | | |
| Crab platter | 63 | | |
| As above plus a Cornish crab. | | | |
| The works platter* | 117 | | |
| As above plus a whole Cornish lobster & pair of oysters. | | | |
| Build your own: | | | |
| ½ Lobster* | 25 | Whole Lobster* | 49 |
| Cornish crab | 24 | 150g mussels | 3 |
| 6 crevettes | 12.5 | 150g prawns | 5 |
| 100g clams | 6 | 100g deviled anchovies | 4 |

SHELLFISH

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| Cornish lobster* | 25 | 49 |
| Chilled or Grilled with garlic butter, mayonnaise & salad. | | |
| Cornish cock crab | | 24 |
| Salad, mayonnaise & bread or Baked gratin £2supp | | |
| Scottish mussels | | 15 |
| • Chorizo (shallots, coriander, chorizo) | | |
| • Marinière (garlic, shallots, white wine) | | |
| Lobster linguine* | | 29 |
| ½ Lobster, garlic, chilli, white wine, parsley. | | |
| Mixed roast shellfish* | | 36 |
| ½ Lobster, crevettes, mussels, clams, mayonnaise, garlic & chilli. | | |

Sides

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| Buttered cabbage and leeks | 2.5 |
| Mixed leaves, mustard dressing. | 2.5 |
| New potatoes, parsley butter. | 2.5 |
| Mixed beans, chilli, cumin. | 3.0 |

* The National Lobster Hatchery

We are delighted to support The National Lobster Hatchery in Padstow. A Charity that loves Lobsters as much as we do. We ask for a £1 donation per lobster sold which we then match, which supports the charity to raise baby lobsters.

FRESH MARKET FISH

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| The OFM Fish pie | 18 |
| Smoked Haddock, hake, leeks, grain mustard, puff pastry. | |
| Pan seared Sea Bass fillet | 19 |
| Mushrooms & spinach fricassée, lobster sauce. | |
| Brighton dover sole | 30 |
| Grilled whole, beurre noisette, capers. | |

Dietary requirements: Please make us aware of any food allergies.

Non fish: We are delighted to prepare non fish dishes for our customers, we just ask for 24 hours notice.

Service charge: A 10% Service charge is added to all bills, this is discretionary and is divided between all members of the team.

Why we don't do chips? It is part of our planning consent that we don't offer chips. Crazy I know, but that's TWBC planning department for you.