

OYSTERS

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 'Merroir'.

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

Raw oysters are consumed at the customers own risk

Colchester Rocks, west Mersea, Essex 2.5

Open sea ozone - Salted butter - Mushroom & potting soil - Firm & creamy

Wine pairing: Deakin Estate, Artisans Blend, Chardonnay/Pinot Grigio, Victoria Australia
Completely un-oaked with a rounded front palate, a citrus and mineral finish

Jersey Royales, Royal Bay of Grouville 2.9

Shoreline & seaweed - Green wood / cucumber & lemon - lingering steel

Wine pairing: Picpoul de Pinet, Languedoc, France
Dry, crisp and moreish palate with excellent balance of body and acidity.

Carlingford Lough, Leinster, Ireland 3.2

Rich coastal saltiness - Nutty & piney - Lingering metallic - Silky & smooth

Wine pairing: Picpoul de Pinet, Languedoc, France
Dry, crisp and moreish palate with excellent balance of body and acidity.

Morecambe Bay Rocks, Seasalter 3.4

Sea-breeze - Cut grass / walnut & driftwood - Tin & salt - Meaty & chewy

Wine pairing: Mâcon-Charnay, Burgundy, France
Un-oaked Chardonnay pairs perfectly with the nutty character found in this award winning oyster.

Ostra Regal, French grower, Ireland, Sligo Wexford 4.2

Exquisite oysters, totally unique. Really firm - mineral & iodized - algal finish

Wine pairing: Sancerre, Loire, France
Arguably the perfect wine for high mineral oysters, with silky texture and deep powerful finish

Gillardeau Number 4, Normandie, France 5.2

"The Rolls-Royce of oysters" - sweet cucumber - firm & meaty - algal finish

Wine pairing: Condrieu, Ferraton père & fils, Rhône Valley, France
We have chosen the best wine for the best oyster. 100% Viognier provides enough of the right flavours to be a dream pairing.

Cooked Oysters all £3 each

Champagne

Champagne & crème fraiche.

Rockefeller

Tarragon & parsley butter.

Chorizo

Grilled with chorizo.

Kilpatrick

Smoked bacon, Worcestershire butter.

NIBBLES

House sourdough 3.5
Add mackerel pâté 3.0
Marinated olives 3.5
Deviled anchovies 4.0

STARTERS

Scottish mussels 8.5
Chorizo *or* Marinière.

Crab & lobster bisque 8.5
Crab meat, shellfish broth, brandy, cream.

Mackerel fillet 9
Horseradish, fennel, Potato salad.

Sea trout beetroot gravadlax 9.5
Wholegrain mustard, pickled vegetables

Garlic & chilli crevettes 9.5
Crevettes, garlic, chilli, toast.

King scallops 14.5
Celeriac purée, chorizo, spring pea, roasted butternut.

CAVIAR

Caviar from British sturgeons reared in Exmoor.
Served with crème fraiche & toast.
10g 40
2.5g Tasting spoon 10



FRESH MARKET FISH

Peterhead hake fillet 22

Sun blushed tomatoes, marinated feta, spinach, samphire

Scottish halibut 32

Octopus, asparagus, lobster sauce.

Brighton dover sole 32

Grilled on the bone, beurre noisette, capers.



FRUITS DE MER

House platter 39
Greenland prawns, crevettes, mussels, clams, deviled anchovies.

Crab platter 67
As above plus a Cornish crab.

The works platter* 121
As above plus a whole Cornish lobster & pair of oysters.

Build your own:

½ Lobster*	26	Whole Lobster*	49
Cornish crab	28	150g mussels	5
6 crevettes	12.5	150g Greenland prawns	5
100g clams	6	Deviled anchovies	4

SHELLFISH

Scottish mussels 17
• Chorizo (shallots, chorizo)
• Marinière (garlic, shallots, butter, white wine)

Cornish cock crab 28
• Salad, mayonnaise & bread
• Baked gratin £2 supplement

Cornish lobster* 26 49
Chilled *or* Grilled with garlic butter, mayonnaise & salad.

Lobster linguine* 29
½ Lobster, garlic, chilli, white wine, parsley.

Mixed roast shellfish* 39
½ Lobster, crevettes, mussels, clams, mayonnaise, garlic & chilli.

Sides: Mixed leaves, mustard dressing 2.5
Samphire & garlic butter 4.0
New potatoes, parsley butter 3.5
Grilled buttered asparagus 6.5
Green beans, olive oil, lemon 3.5
Heritage tomato salad 3.0

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.
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.