OYSTER SHED



Bottomless Brunch

Served from 11am to 4pm every Saturday.

To Start

Crispy bone marrow oyster, parsley 5 (108Kcal) Colchester oyster, samphire & dill oil, keta caviar 4.5 (70Kcal)

Select three of the following dishes

Crispy duck egg, truffled hollandaise, wild mushrooms (583Kcal)

Smashed avocado, cured salmon, rye (295Kcal)

Nduja hash, fried egg (307Kcal)

Smoked whipped cod's roe, beef dripping potato pave (316Kcal)

Smoked haddock fishcake, spinach, poached egg, hollandaise (550Kcal)

Torched heritage tomatoes, hot smoked anchovies, toast (145Kcal)

Goats cheese waffle, honey, thyme (571Kcal)

Salt cod fritter, confit yolk, aioli (130Kcal)

Spiced banana French toast, salted caramel (297Kcal)

Fluffy American pancake, rhubarb compote,

spiced cream, ginger crumb (1017Kcal)

Griddled pineapple, rum, pistachio, coconut (298Kcal)

All brunches are served with bottomless Prosecco for 90 minutes.

£49pp

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 4 or more are subject to a discretionary service charge of 12.5%