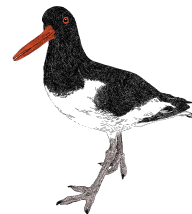


# The OYSTERCATCHER



## SUNDAY

### STARTERS

Hummus, crispy chickpea, sumac, flatbread (VG)	£5.50
Fried calamari, saffron aioli, lemon	£7.50
Buttermilk fried chicken, blue cheese mayo	£7.50
Charcuterie board, prosciutto, salami, mortadella, pickles, remoulade	£12.00
Grilled tiger prawns, chilli, garlic, lemon, coriander	£11.50

### ROASTS

Served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

Cotswolds White chicken, pork chipolatas	(Half) £16.00 / (Whole) £29.00
Sirloin of Cumbrian beef, horseradish cream	£18.50
Sweet potato Wellington, chestnuts, confit garlic (VG)	£14.50
850g Ultimate Tomahawk Roast, dry aged for a minimum of 45 days (Serves 2 to 3 people)	£90.00

*Loaded cauliflower cheese, blue cheese, crispy onions (to share) £7.00*

### MAINS

Chargrilled lemon sole, confit potatoes, samphire, lemon, caviar & chive butter	£22.00
Beer battered haddock, mushy peas, lemon, tartare, fries	£17.00
Cheeseburger, crispy onions, bacon jam, lettuce, bloody Mary mayo, fries (make it vegan)	£15.50
Beef & oyster pie, charred broccoli, spring onion mash	£16.00

### SIDES

Yorkshire pudding	£1.00
Fries, rosemary salt (V)	£4.50
Gem lettuce, anchovy dressing, rosemary croutons	£4.50
Tenderstem broccoli, chilli, crispy onion, tamarind yoghurt	£4.50
Potato & onion hash brown, malt vinegar mayo	£5.00
Iceberg wedge, spring onion, blue cheese, bacon crumb	£4.00

### DESSERTS

Irish coffee crème brûlée, shortbread (V)	£6.50
Sticky toffee pudding, toffee sauce, vanilla ice cream (V)	£6.00
Dark chocolate pot, salted caramel, honeycomb, crème fraîche (V)	£6.50
Ice creams & sorbets	£2.00
Affogato	£6.00

An optional 12.5% will be added to your bill. If you have any allergies, please let us know & we'll talk you through our allergen menu