

RAW 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.

Colchester Wild Rocks, West Mersea, Essex **2.50**

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

Carlingford Lough, Leinster, Ireland **3.00**

Rich costal saltyness - Nutty & piney - Lingering metallic - Silky & smooth

Jersey Royales, Royal Bay of Grouville **3.00**

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

Lindisfarne Rocks, Northumberland **3.00**

Sea-breeze - Butter & melon - Long metallic - Very silky

Morecambe Bay Rocks, Seasalter **3.10**

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

**Raw oysters are consumed at the customers' own risk*

COOKED OYSTERS

We hand select the meatier oysters from Richard Hayward to cook with.

Le Ruth, **4.00**

Crab meat, prawn, parmesan

Rockefeller, **4.00**

Tarragon & parsley butter.

Champagne, **4.00**

Crème fraiche, champagne

Kilpatrick, **4.00**

Smoked bacon, Worcestershire butter.

Samphire Stout

Brewed by Matthew at The Good Things Brewing Co in Eridge, our stout was created to be the perfect accompaniment to oysters.

Smoked coffee & chocolate notes on the nose, a subtle tangy saltiness finishes with a smooth velvety moorishness.

£5 a can (440ml)