



SELECTION OF OYSTERS

THREE 10 / SIX 19 / NINE 27 / TWELVE 35

(option of gratin or caviar +£1 per Oyster)



STARTERS

PULPO A LA GALLEGA 13
Grilled Octopus on boiled potatoes sprinkled with paprika

BURRATA V 10
Burrata cheese served with cherry tomatoes, pesto and focaccia bread

SMOKED SALMON CARPACCIO 12
Smoked Salmon carpaccio topped with capers and mascarpone truffle cream

OCTOPUS CARPACCIO 12
Gin marinated octopus carpaccio served with guacamole

SHELLFISH COCKTAIL 12
Crab meat and baby Prawns served on a bed of lettuce coated in a thousand-island sauce

GOAT CHEESE V 10
Grilled goat cheese with beetroot carpaccio drizzled with honey and sprinkled pistachio

CALAMARI 11
Deep fried squid rings served with lemon and tartare sauce

COD CROQUETTES 10
Smoked codfish croquettes blended with béchamel on a home-made pepper chutney

GAMBERI AL LIMONE 13
Pan fried whole king prawns cooked in a white wine lemon butter sauce served with homemade focaccia

TRUFFLE ARANCINI V 10
Risotto balls filled with truffle, mushroom and mozzarella on a bed of mascarpone truffle cream

SEAFOOD CHOWDER 9
Creamy seafood vegetable soup served with focaccia

OLIVES 5 / BREAD BASKET 5

SEAFOOD

TRADITIONAL FISH & CHIPS 18
Battered cod filet served with chips, tartare sauce and mushy peas

SEA BASS 26
Grilled whole sea bass served with mix salad

MONKFISH 24
Monkfish on a bed of spinach with roasted pine-nuts and dotted with saffron gel

SCALLOPS 22
Pan seared scallops served on cauliflower puree and mushrooms topped with salmon roe

TUNA STEAK 22
Sliced Tuna in a pistachio crust served with tomato salad and soy sauce

GRILLED SALMON 19
Salmon filet on a bed of cauliflower puree served with French beans

STEAMED MUSSELS 17
Steamed mussels cooked in choice of white wine, tomato or cream sauce

FISHCAKE 16
Homemade fishcake with béchamel sauce served with side salad

PRAWN SALAD 18
A mix of prawns, avocado, cherry tomatoes, spring onions, croutons coated and a thousand-island sauce

OYSTERIA SALAD 19
Mix seafood with Salmon, Squid, Tuna, Cod and Prawns

OYSTERIA SEAFOOD PLATTER 36
Gilled mixed seafood platter served on a super-heated lava stone with seabass, salmon, mussels, prawns, squid and French beans

PASTA & RISOTTO

LOBSTER LINGUINE 42
Whole lobster served with linguine pasta in a tomato bisque

LINGUINE MARE 23
Linguine pasta with a blend of premium fish with clams, prawns, mussels and calamari in a tomato sauce

CRAB SPAGHETTI 23
Spaghetti pasta with crab, spring onions and cherry tomatoes in a seafood bisque

LINGUINE GAMBERI E FUNGHI 21
Linguine pasta with king prawns, baby prawns and mushrooms in a creamy tomato sauce

RISOTTO AI FRUTTI DI MARE 23
Fresh prawns, clams, mussels, calamari and baby prawns cooked in white wine tomato sauce

BLACK RISOTTO 20
Black risotto with fresh cuttlefish in white wine and cuttlefish ink

RISOTTO AI GAMBERI 21
Risotto cooked with king baby prawns and white wine in a special seafood bisque

PENNE ARRABBIATA V 16
Short pasta in a spicy tomato sauce with garlic and chilli

RISOTTO VEGETERIANO V VG 16
Risotto with seasonal vegetables
Vegetarian or Vegan option

GNOCCHI PATATE E COZZE 19
Gnocchi pasta with mussels and potato in a creamy potato sauce

GNOCCHI PESTO V 16
Gnocchi pasta with homemade basil pesto and toasted pine-nuts

(choice of gluten free pasta please ask staff)

MEAT & BURGERS

TURF BURGER 17
Homemade 8oz beef patty in a seeded burger bun filled with lettuce, sliced red onion and tomato served with chips

SURF BURGER 17
Homemade breaded seafood patty in a seeded bun filled with lettuce and a thousand-island sauce served with chips

CLUCK BURGER 17
Grilled seasoned chicken fillet in a seeded burger bun filled with lettuce, sliced red onion, tomato and mayo served with chips

LAMB SHANK 26
Slow cooked lamb shank in a red wine and mushroom gravy served with mash potato

POLLO MILANESE 19
Breaded chicken breast served with tomato spaghetti

RIB-EYE STEAK 32
10oz/280gr Rib-eye steak served on a super-heated lava stone so you are in control of cooking as you like, served with peppercorn sauce

SIRLOIN STEAK 29
10oz/280gr Sirloin steak served on a super-heated lava stone so you are in control of cooking as you like, served with peppercorn sauce

SIDES

MIX SALAD 8

CHIPS 6

ZUCCHINI FRITTI 8

MASH POTATO 6

MUSHROOM SAUTÉ 7

SPAGHETTI NAPOLI 8

BROCCOLI 7

SPINACH SAUTÉ 7

FRENCH BEANS 7

Before ordering please speak with a member of staff if you have any food allergy or intolerance. Fish, Nuts, Soya, Celery, Mustard, Egg, Milk, Sesame, Crustaceans, Molluscs, Sulphites, Lupin, Peanuts, Wheat. A cakeage fee of £3.50 per guest will be added to your bill for the cakes the guests bring in for their occasions. A discretionary service charge of 12.5% will be added to your bill.

V Vegetarian VG Vegan