



# Oysteria

**M E N U**



## SELECTION OF OYSTERS

THREE  
12

/

SIX  
23

/

NINE  
31

/

TWELVE  
39

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



FOCACCIA BASKET 5 / OLIVES 5 / ZUCCHINI FRITTI 8

## STARTERS

### FRITTO MISTO DI MARE 14

Deep fried squid, prawns & whitebait served with tartar sauce

### PULPO A LA GALLEGA GF 13

Grilled octopus on boiled potatoes sprinkled with paprika

### GAMBERI AL LIMONE A 13

Pan fried tiger prawns cooked in white wine & lemon butter sauce served with focaccia

### CRAB CROQUETTES 13

Smoked crispy croquettes filled with crabmeat & béchamel on diced potato & aioli

### CALAMARI 12

Deep fried squid rings served with lemon & tartar sauce

### FRITTATINA DI PASTA V 11

Deep fried spaghetti filled with béchamel, courgette & parmesan

## SEAFOOD

### FISH & CHIPS 19

Filet of cod fish battered & fried to perfection served with chips, tartar sauce & mushy peas

### STEAMED MUSSELS GF A 18

Steamed mussels in choice of white wine, tomato or cream sauce

### SCALLOPS GF 24

Pan seared scallops served on leek purée & samphire greens topped with caviar

### TUNA STEAK GF 23

Sliced Yellowfin Tuna crusted with pistachio served with salad & soy sauce

### GRILLED SALMON GF 21

Salmon fillet served on a bed of cauliflower purée & French beans

### BURRATA TRICOLORE V GF 11

Burrata cheese served with tomatoes, avocado & pesto oil

### GOAT CHEESE V GF 11

Grilled goat cheese on beetroot carpaccio drizzled with honey & sprinkled with pistachio

### TRUFFLE ARANCINI V 10

Fried risotto balls filled with truffle, mushrooms & mozzarella on a bed of mascarpone truffle cream

### LEEK & POTATO SOUP VE 10

Blended leek & potato soup with croutons

### SEAFOOD CHOWDER GF A 11

Creamy soup with clams, mussels, salmon, squid, tuna & cod

### DOVER SOLE 42

Grilled whole Dover sole served in lemon butter caper sauce with mix samphire salad

### SEA BASS GF 27

Grilled whole sea bass served with mix samphire salad

### MONKFISH GF 26

Monkfish served on a leek & potato sauce with french beans and pine nuts

### GRIGLIATA DI PESCE GF A 42

Grilled mixed seafood platter served on a super heated lava stone with fillet sea bass, salmon, tiger prawns & squid served with mix salad

### OYSTERIA HOUSE PLATTER GF A 78

FOR 2 PEOPLE

Grilled mix seafood platter served with whole lobster, fillet seabass salmon, tiger prawns, squid, mussels & octopus

## PASTA & RISOTTO

### LOBSTER PASTA A 49

Whole fresh lobster served with cherry tomato in a seafood bisque. Choice of Paccheri or Linguine pasta

### CRAB LINGUINE A 24

Fresh Linguine pasta with crab meat, spring onions & cherry tomatoes in a seafood bisque

### LINGUINE MARE A 26

Fresh Linguine pasta with a blend of premium fish, clams, prawn, mussels & squid in a seafood bisque

### LINGUINE GAMBERI E ZUCCHINI A 24

Fresh Linguine pasta with king prawns in a creamy courgette sauce

### GNOCCHI AI FRUTTI DI MARE A 24

Gnocchi pasta with clams, prawns & mussels in a seafood bisque

(please ask a member of staff for gluten-free pasta)

## MAIN & SALADS

### OYSTERIA SALAD GF A 19

Mix salad with salmon, squid, tuna, cod & prawns

### CAESER SALAD 16

Lettuce salad with Caesar sauce, boiled eggs, parmesan & croutons

Add chicken or salmon + £4 / Add bacon + £2

### PRAWN SALAD A 18

King prawns served with mix leaf salad, avocado, cherry tomatoes, spring onions, croutons with cocktail sauce

### PARMIGIANA DI MELANZANE V 16

Layered aubergine with vegetarian parmesan & tomato sauce

## SIDES

### MIX SALAD 7

### ZUCCHINI FRITTI 7

### CREAMY GARLIC MUSHROOMS 7

### BROCCOLI 7

### FRENCH BEANS 7

### PACCHERI TARTUFO V 25

Fresh Paccheri pasta with truffle & burrata in a creamy truffle sauce

### CANNELLONI V 17

Pasta tubes stuffed with ricotta & spinach, baked in a rich tomato & bechamel sauce topped with parmesan

### RISOTTO VEGANO VG GF 17

Risotto with seasonal vegetables

### RISOTTO GAMBERI GF A 21

Risotto cooked with king prawns, baby prawns & samphire cooked in a seafood bisque

### BLACK RISOTTO ALLA PESCATORA GF A 26

Risotto with fresh king prawns, clams, mussels, squid & baby prawns cooked in white wine, seafood bisque & squid ink

## MEAT & BURGERS

### RIB-EYE STEAK GF 33

10oz / 280gr Rib-eye steak served on a super-heated lava stone served with peppercorn sauce

### POLLO ALLA MILANESE 21

Breaded chicken breast served with spaghetti Napoli

### CLUCK BURGER 18

Grilled seasoned chicken fillet in a burger bun filled with lettuce, mayo served with chips

Add cheese + £1 / Add bacon + £2

### TURF BURGER 18

Homemade 8oz seasoned beef patty in a burger bun filled with lettuce & tomato served with with chips

Add cheese + £1 / Add bacon + £2

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.

N Nuts GF Gluten-free V Vegetarian VG Vegan A Alcohol