



Oysteria

LUNCH MENU

MONDAY - FRIDAY 12PM - 3PM

ANY MAIN OR PASTA WITH SOFT DRINK 16.9
 ANY MAIN OR PASTA WITH HOUSE WINE OR LARGER 19.9



SELECTION OF OYSTERS

THREE 12 / SIX 23 / NINE 31 / TWELVE 39

(option of gratin or caviar £1 per oyster)



MAINS

FISH & CHIPS

Traditional battered cod fillet served with chips, tartar sauce & mushy peas

CHICKEN & MASH

Breaded chicken breast with mashed potato

TURF BURGER

Home-made 8oz beef patty in a seeded burger bun filled with lettuce, sliced red onion, tomato & ketchup served with chips

CLUCK BURGER

Home-made breaded chicken patty in a seeded burger bun filled with lettuce & mayo served with chips

CAESAR SALAD

Crisp lettuce tossed with home-made Caesar dressing topped with eggs, croutons & Parmesan

*Choice of Chicken, Salmon, Tuna or Plain

OYSTERIA SALAD

Prawn salad with lettuce, avocado, cucumber, cherry tomato, spring & red onion topped with croutons in Marie Rose sauce

*Vegetarian option available with Burrata V

SIDES

MIXED SALAD	8
CHIPS	6
ZUCCHINI FRITTI	8
MASHED POTATO	8
SWEET POTATO WEDGES	7
BAKED SEASONAL VEGETABLES	7
FRENCH BEANS	7
BREAD BASKET	7

PASTAS

SPAGHETTI CON COZZE

Spaghetti sauteed with fresh mussels and cherry tomatoes

SPAGHETTI PUTTANESCA

Spaghetti in rich tomato sauce with black olives, tuna & capers

PENNE GAMBERETTI

Penne with prawns in a creamy courgette sauce

PENNE ARRABBIATA V V E

Penne with slow-cooked spicy tomato sauce & garlic

*Add Chicken +£3

LASAGNA

Traditional oven-baked lasagna sheets layered with beef ragu bechamel & tomato sauce

SPAGHETTI CARBONARA

Authentic Italian-style spaghetti with egg yolks, crispy Guanciale & Pecorino cheese

PENNE PESTO E POLLO

Penne in home-made creamy basil pesto, pine nuts & chicken

*vegetarian option available

SOFT DRINKS

Coca-cola
 Diet Coke
 Lemonade
 Tonic/Soda Water
 Ginger Beer /Ale
 Small Still / Sparkling Water
 Orange Juice
 Apple Juice
 Pineapple Juice
 Cranberry Juice
 Lychee Juice
 Mango Juice
 Grapefruit Juice
 Tomato Juice

BEERS & WINE

Oysteria Lager
 Trebbiano White
 Pinotage Red
 St Laurent Rose
 House Prosecco

PREMIUM DRINKS +£2
 Peroni
 Asahi
 Meantime
 Guinness

 Pinot Noir Red
 Duche d'Uzes Red
 Chianti Red

 Pecorino White
 Torrontes White
 Pinot Grigio White



SCAN TO
 REVIEW US

Before ordering please speak with a member of staff if you have any food allergy or intolerance. 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, however, for groups of 6 or more this charge is compulsory.