OYSTERS

Jersey Rocks 4.00 each

Brownsea island 6.00 each

Kilpatrick 4.75

Scrumpy fried oyster with scotch bonnet mayonnaise 4.75

Rusty Nail 10.00

WHAT MARK'S DRINKING

Johnnie Walker black label, Drambuie and orange bitters

Or for when he's driving...

Non-such hedgerow and rose fizz 4.75

Non-such hedgerow and rose topped up with double dutch soda water

SNAX

Focaccia and Soda bread 4.00 with Whipped smoked trout Cockle popcom 5.00 Crispy kale with cajun salt 4.50

STARTERS

Fritto misto with herb mayonnaise 13.00

Wiltshire beetroot salad, with pickled walnuts and Bath soft 14.00

Smoked anchovies on toasted focaccia with pickled vegetables and horseradish 14.50

Cold smoked Chalk stream trout (Hix cure) served with soda bread 14.00

Shellfish soup with rouille and croutons 12.50 (Twin Sisters)

Steamed River Fowey mussels with Burrow Hill cider and hedgerow garlic 12.50

served with a slice of focaccia

MAINS

Winter vegetable bubble and squeak with a fried hen's egg and H.P. dressing 14.00 Hannan's chateaubriand fillet with a flat leaf parsley and pickled walnut salad 36.00

Fillet of red gurnard with butternut squash salsa and Alexanders

Scrumpy fried fish with chips and mushy peas 26.00

Grilled Dover sole for two to share 60.00

served with green sauce or hollandaise

SIDES

Chips ~ Buttered Winter vegetables ~ Buttered new potatoes ~ Watercress and shallot salad 4.75

Please note we do not accept AMEX Please be aware game may contain shot A discretionary service charge of 12.5% will be added to your bill.

Please speak to a member of staff if you require any information on allergens. Some of our cheeses may contain raw or unpasteurised milk.

The FSA advises that the consumption of raw or less than thoroughly cooked fish and shellfish may increase your risk of illness. We have strict systems in place to ensure our food is safe for you to eat.

Instagram: @theoysterandfishhouse Facebook: @oysterandfishhouse Website: Theoysterandfishhouse.co.uk

PUDDINGS

Willie's Rio Caribe chocolate mousse 8.50

Treacle tart with Devon cream 8.00

A Temperley pavlova 9.50

Credit crunch ice cream with hot chocolate sauce 4.00 per scoop

Ice creams and sorbets 2.00 per scoop/5.50 for three scoops



FARMHOUSE CHEESES

Isle of Wight blue, Bath soft, or Black cow cheddar 9.50 each Farmhouse cheese selection 18.00 served with crackers, membrillo and chutney

WITH PUDDING

Iced Cider 9.50

Portal, Porto white port 6.00

Krohn LBV port 6.20

Somerset Pomona 6.75

Conker cold brew coffee liqueur 6.50

Monbazillac, France 2018 10.50/42.00

ILLY COFFEE AND TREGOTHNAN TEA

Americano 2.95 Iced Coffee 3.00

Flat white, Latte, Cappuccino 2.95

Espresso, Macchiato, Cortado 2.25/2.95

Great British - Chamomile Tea 2.95

Earl Grey - Manuka - Lemon Verbena Tea 2.95

SET MENU

Every Wednesday to Friday lunch time we offer our set menu, changing regularly with the seasons, treat yourself to two courses for 26.00 or three courses for 32.00

VOTE FOR US!

We have been nominated as the Best Restaurant in The Trencherman's Awards 2024, to vote for us please scan the QR code and follow the simple steps! You can also vote for Best Front of House team, and Best Chef if you would like to! Thank you for your endless support, every vote counts and we will let you know if we make it through to round two!

Vote for us





OYSTER HAPPY HAPPY HOUR

Every Wednesday to Friday from 3pm-5pm, half a dozen rock oysters and a glass of Castlewood Brut! 20.00

HOUSEWATER - Bottomless filtered water £1.00 per person

An eco-friendly, sustainable system offering chilled, filtered, still and sparkling water

The Shop

We have a range of products available to take home Mark Hix signed cookbooks, Bramley products, Black Cow merchandise, Hix Fix cherries and more!

Hix Smokin' House Smoked Fish

Available at: https://chesilsmokery.co.uk/