

SNAX

Rise Bakery focaccia 5.00
with whipped smoked trout
Cockle popcorn 5.00

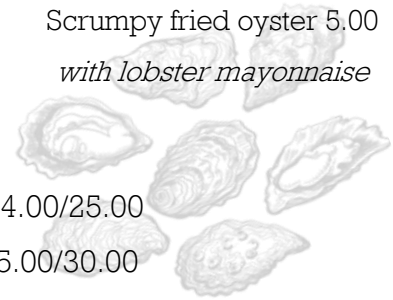


What Mark's Drinking

Hix Mix Lyme Bay Iced Tea £9.50
Conker Gin, Black Ven Dark rum
served over Ice
with a herbal infusion garnished
with Merry's apples

OYSTERS

Portland pearls 4.50 *each*
Brownsea Island 4.50 *each*
Scrumpy fried oyster 5.00
with lobster mayonnaise



TO START

Woodland mushrooms on toasted focaccia 14.00/25.00
Lyme Bay scallops with runner bean salsa 15.00/30.00
Fritto Misto with herb mayonnaise 12.50

CHARGRILLED FISH ON THE BONE

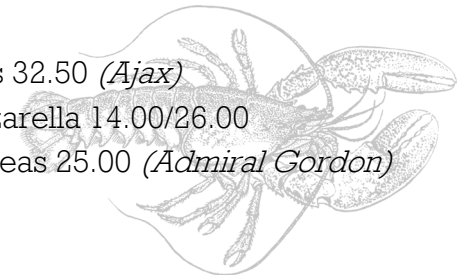
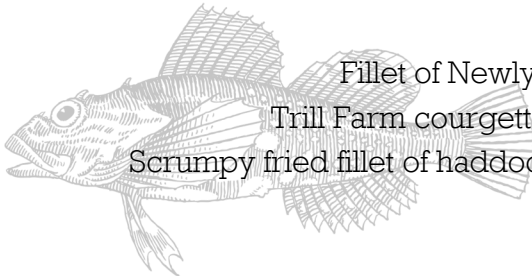
Mixed fish for two to share 70.00

Mackerel 22.00 (*Clear skies*) Thornback ray wing 25.00 (*Karen Lynn*) Plaice 27.00 (*Karen Lynn*)
served with green sauce and seashore vegetables

Fillet of Newlyn cod with Charmouth chanterelles 32.50 (*Ajax*)

Trill Farm courgette salad with Somerset buffalo mozzarella 14.00/26.00

Scrumpy fried fillet of haddock with thick cut chips and mushy peas 25.00 (*Admiral Gordon*)



SIDES

Chips ~ Minted summer vegetables ~ Buttered new potatoes 4.75
Trill Farm garden herb salad ~ Isle of Wight tomato and fennel salad 5.00

PUDDING

A summer fruit pavlova 8.50 Willie's Rio Caribe chocolate mousse 8.00
Ice creams and sorbets 2.50 *per scoop*
Credit crunch ice cream with hot chocolate sauce 4.00 *per scoop*
Farmhouse cheese board 13.50
Isle of Wight blue and Black Cow Cheddar served with toasted focaccia and chutney

An Evening with Richard Bertinet and Black Ven Rum

Wednesday 2nd October

Once the school holidays are over, our events will begin again! The autumn series will kick off with a collaboration between chef and baker Richard Bertinet and Black Ven Rum.

Expect wonderful food, delicious drinks and fabulous stories. Did somebody say rum baba...?

More details online

£75pp



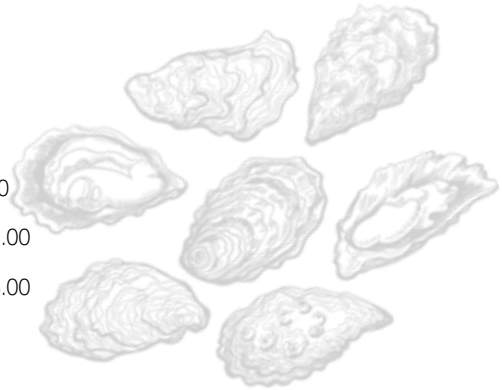
Please note we do not accept AMEX. A discretionary service charge of 12.5% will be added to your bill. Please speak to a member of staff if you require any information on allergens. Some of our cheeses may contain raw or unpasteurised milk. The FSA advises that the consumption of raw or less than thoroughly 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

British Sparkling Wine

Castlewood NV, Brut Reserve, Devon	12.50	67.50
Castlewood NV, Brut Rose, Devon	13.00	69.50

	Rosé		
La Bastille, Cabernet Rosé, Vin de France, 2022	7.60	20.65	35.00
Castlewood Rosé, Devon, 2021	14.70	42.00	63.00
Tonnix Rose	10.50	32.50	45.00

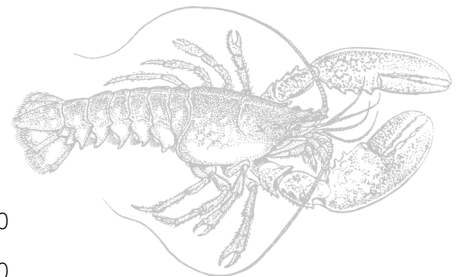


White Wine

Pecorino Spinelli, Terre di Chieti IGT, Italy, 2022	8.50	25.00	35.00
Foncalieu L'Authentique, Viognier, France, 2021	8.50	25.00	35.00
Picpoul De Pinet, Villa Blanche, France, 2021	10.50	32.50	45.00
Tonnix Branco, Quinta de la Rosa, Portugal 2022	10.50	32.50	45.00

Domaine De Chaude Ecuelle, Chablis, France, 2020			58.00
Devon Minnow, Castlewood, Devon, 2021			65.00

	Red		
Cielo dal, Pinot Noir, Italy, 2020	8.50	25.00	35.00
Tonnix Tinto, Quinta de la Rosa, Douro, Portugal, 2019	10.50	32.50	45.00



Chilled Red

Ai Galera Poetico, Portugal, 2021	8.50	25.00	35.00
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SHED ENDS...

Rosé

Felton Road, Bannockburn Vin Gris, New Zealand, 2021	85.50
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White Wine

Dominio do Bibe Lapola White 2020	80.00
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Red

Felicette Grenache Noir, Pay's d'Oc, France, 2021	35.00
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Felton Road, Bannockburn Pinot Noir, New Zealand, 2021	98.00
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Chilled Red

Pinot Noir Turitelles, Domaine d'Altugnac 2021	37.50
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Costadune Frappato, Mandrarossa, Sicily, Italy 2022	45.00
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