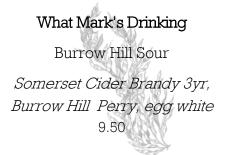
## SAMPLE MENU



OYSTERS Portland pearls or Brownsea Island 4.50 each Brownsea natives 5.50 each Scrumpy fried oyster with a scotch bonnet mayonnaise 5.00

### TO START

Steamed mussels with Burrow Hill cider and chervil 14.00 Beetroot salad with Whitelake goat's curd and pickled walnuts 12.50 Smoked sardines 'Hix cure' with celeriac remoulade 14.00



#### CHARGRILLED FISH ON THE BONE

with hollandaise or green sauce Mixed fish for two to share 65.00 Black sea bream 400g (Karen Lynn) 26.00 Sea Bass 300g (Victoria) 30.00



Scrumpy fried haddock with mushy peas and chips 24.00 Whole grilled plaice with brown butter and capers 27.00

#### SIDES

Chips ~ Autumn vegetables ~ Buttered Cornish new potatoes 4.75 Trill Farm garden and herb salad 5.50

#### PUDDING

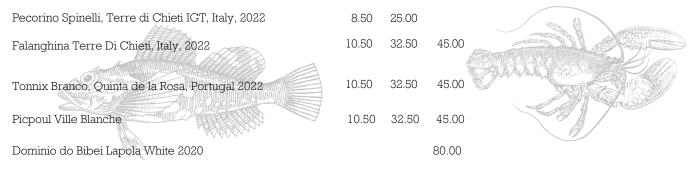
Willie's Rio Caribe chocolate mousse 9.50 Norfolk treacle tart with Devon cream 9.50 Ice creams and sorbets 3.00 *per scoop* Credit crunch ice cream with hot chocolate sauce 4.50 *per scoop* Farmhouse cheese board 14.00



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





## 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