

# OYSTERS 60KCAL

<b>Native Oyster of the week</b>	<b>8</b>
<b>Jersey   Channel Isles</b> <small>England</small>	<b>4</b>
<b>Achill   Achill Island</b> <small>Ireland</small>	<b>5</b>
<b>Celine   Brittany</b> <small>France</small>	<b>5</b>
<b>Cumbrae   Ayrshire</b> <small>Scotland</small>	<b>4.5</b>
<b>Carlingford   Louth</b> <small>Ireland</small>	<b>4.5</b>
<b>Lindisfarne   Northumberland</b> <small>England</small>	<b>5</b>
<b>Louët Feisser   Louth</b> <small>Ireland</small>	<b>6</b>
<b>Ostra Regal   Brittany</b> <small>France</small>	<b>6.5</b>
<b>Gillardeau   Île d'Oléron</b> <small>France</small>	<b>7</b>

Our oysters are bought fresh daily which means sometimes we might not have the oyster you're after. Check in with one of our team for a run-down of what's on the menu.

Consuming raw seafood and shellfish may increase your risk of foodborne illness. If you have any special dietary requirements or allergies, please let us know.

## SPARKLING

<b>BABOT QUIM VILA Cava Brut Nature</b> <small>NV, Spain</small>	<b>11</b>	<b>48</b>
<b>ROEBUCK ESTATES Classic Cuvée</b> <small>2016, England</small>	<b>14</b>	<b>80</b>
<b>LEMIABLE Souffle d'Étoiles</b> <small>NV, France</small>	<b>20</b>	<b>117</b>
<b>ROEBUCK ESTATES Rosé de Noirs</b> <small>2017, England</small>	<b>18</b>	<b>90</b>

A discretionary 12.5% service charge will be applied to your bill.