

# OYSTERS 60KCAL

<b>Jersey   Channel Isles</b> <small>England</small>	<b>5</b>
<b>Maldon   Essex</b> <small>England</small>	<b>5.5</b>
<b>Achill   Achill Island</b> <small>Ireland</small>	<b>5</b>
<b>Fine de Claire   Île d'Oléron</b> <small>France</small>	<b>6</b>
<b>Cumbrae   Ayrshire</b> <small>Scotland</small>	<b>5.5</b>
<b>Lindisfarne   Northumberland</b> <small>England</small>	<b>5.5</b>
<b>Carlingford   Louth</b> <small>Ireland</small>	<b>5</b>
<b>Louët Feisser   Louth</b> <small>Ireland</small>	<b>6.5</b>
<b>Gillardeau   Île d'Oléron</b> <small>France</small>	<b>6.5</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>58</b>
<b>ROEBUCK ESTATES Classic Cuvée</b> <small>2017, England</small>	<b>15</b>	<b>85</b>
<b>ROEBUCK ESTATES Rosé de Noirs</b> <small>2017, England</small>	<b>17</b>	<b>90</b>
<b>MAXIME BLIN Carte Blanche</b> <small>NV, France</small>	<b>20</b>	<b>110</b>