

# raw oysters

- Tasting notes:** *Nose - Body - Finish - Texture*  
Oysters filter up to 10 litres of water an hour, so their flavours are very much dictated by their terroir, like wine, or as we like to say 'Merroir'.
- How to taste:** We recommend you chew them a little and aerate, like wine, to allow the flavours to develop across the palate.

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**Colchester Wild Rocks, West Mersea, Essex** **3.25**  
*Open sea ozone - Salted butter - Mushroom & potting soil - Firm & creamy*

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**Maldon Rocks, River Blackwater, Essex** **3.25**  
*Light seaside - Walnut & avocado - Tart sweet metallic - Smooth & meaty*

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**Lindisfarne Rocks, Northumberland** **4.25**  
*Sea-breeze - Butter & melon - Long metallic - Very silky*

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**Jersey Royales, Royal Bay of Grouville** **4.50**  
*Shoreline & seaweed - Green wood / cucumber & lemon - Lingering steel - Firm*

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**Colchester Natives, West Mersea, Essex** **5.00**  
*Strong & salty - Woody / green sap - Mushroom & leather - Firm & meaty*

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*\*Raw oysters are consumed at the customers' own risk*

# cooked & dressed oysters

**We hand select the meatier oysters from Richard Hayward to cook with.**

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**Le Ruth** **4.00**  
*Crab, prawn, parmesan*

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**Rockefeller** **4.00**  
*Tarragon butter*

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**Kilpatrick** **4.00**  
*Smoked bacon, Worcestershire butter*

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**Diablo Verde** **4.00**  
*Charred padron pepper, coriander, olive oil*

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**SQUERRYES**

The Squerryes vineyard sits high on the Kent North Downs, it enjoys long cool summers, the vines flourishing on the chalk-rich soil, giving the fruit the perfect balance of sweetness and acidity. They respect the 'Traditional Method', taking a minimum of 4 years to make. Making this Kentish sparkling a perfect paring with oysters.

**Oyster Happy Hour**  
Buy One Get One Free – All Oysters  
**4pm to 5pm Fridays**