



OYSTER MENU

ABOUT OUR OYSTERS

ALL OUR OYSTERS ARE FRESH COLCHESTER SOURCED ROCK OYSTERS

NOSE The smell of the open sea; iodine and ozone

BODY A very clear flavour of salted butter

FINISH A metallic finish, perhaps zinc, with potting soil and mushroom essence

TEXTURE Firm and creamy

CHILLED OYSTERS

Served with

LEMON, TABASCO & SHALLOT VINEGAR

Single Oyster *£1.95* / Half a dozen *£10.95*

SESAME SAUCE, SOY SAUCE & GREEN SHALLOT VINEGAR

Single Oyster *£1.95* / Half a dozen *£10.95*

CHILLI, GINGER & WHITE WINE VINEGAR

Single Oyster *£1.95* / Half a dozen *£10.95*

HOT OYSTERS

Served with

TEMPURA OYSTERS IN CHAMPAGNE BATTER
WITH SWEET CHILLI SAUCE

Half a dozen *£12.95*

BAKED OYSTERS TOPPED WITH A PARSLEY,
THYME AND CHILLI CRUMB

Half a dozen *£12.95*

YOUR FIRST OYSTER?

OYSTER TASTING IS A LOT LIKE WINE TASTING, WE RECOMMEND THAT YOU CHEW YOUR OYSTER A LITTLE BIT, AND AERATE (TAKE A LITTLE AIR IN) TO ALLOW THE FLAVOURS TO CROSS THE PALATE AND DEVELOP FULLY

PREGNANT WOMEN AND PEOPLE WITH ANY TYPE OF IMMUNODEFICIENCY SHOULD AVOID OYSTERS.

CARE SHOULD BE TAKEN WHEN MIXING OYSTERS WITH DRINKS OF A HIGH ALCOHOL CONTENT

DRINKS TO COMPLEMENT

MOËT & CHANDON

Glass *£9.99*

Bottle *£54.00*

A SHOT OF BELVEDERE VODKA

25ml *£4.95*

CLOUDY BAY SAUVIGNON BLANC

Bottle *£54.99*



FONDE EN 1743
MOËT & CHANDON
CHAMPAGNE
★



LE MONDE
FISH BAR AND GRILL

ALLERGY ADVICE STATEMENT

Some items may contain nuts, cereals or any one of the fourteen major allergens.

For further information please ask to see our ingredient list.