



## NIBBLES

**ROSEMARY & SEA SALT FOCACCIA 4.0** *vg*  
Olive oil, balsamic vinegar.

**OLIVES 3.5** *vg*

**ANTIPASTO SKEWERS 4.5**  
Sweet drop peppers, feta, salami.

## SHARERS

**SEAFOOD SHARER 30.0**  
*£52 with a bottle of Picpoul de Pinet*  
Mussels in our Korev Lager, leek & cream sauce, smoked mackerel, crab croquette, fries, calamari, shell-on tiger prawns, rosemary & sea salt focaccia, cod goujons, bloomer wedge, lemon, apple & celeriac remoulade, coriander & sweet chilli mayo dip.

**PICNIC BOARD 25.0**  
*£50 with a bottle of Côte Rosé Domaine Lafage*  
Pork pie, Korev Lager & apple chutney, pickled onion, Burts crisps, apple & celeriac remoulade, rosemary & sea salt focaccia, antipasti skewers, olives, Quicke's Mature Cheddar cheese & cucumber finger sandwich, scone, Rodda's clotted cream, strawberry jam.

## pub CLASSICS

**6OZ HAND-PRESSED BURGER 14.0**  
In a glazed bun with our own burger sauce, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, fries.

**FISH & CHIPS 13.75**  
Atlantic cod in Tribute Pale Ale batter, chips, mushy peas, lemon, tartare sauce, seaweed salt.  
+ *Chip Shop Curry Sauce 2.5*

*20p from every portion of Fish & Chips sold is donated to the St Austell Brewery Charitable Trust, supporting charities, good causes and individuals in need across the South West.*

**WEST COUNTRY 10oz RUMP STEAK 18.0**  
Garlic & chive butter, portobello mushroom, Cornish sea salt & thyme slow-roasted plum tomato, chips.  
+ *Shell-On Black Tiger Prawns 3.0*  
+ *Peppercorn Sauce 3.0*

**BEEF & GEM ALE PIE 13.5**  
Chips or Cornish new potatoes, tenderstem broccoli, gravy.

**SCAMPI & CHIPS 12.5**  
Peas, tartare sauce, lemon.

## SIDES

**FRIES OR CHIPS 3.5** *vg*

**CHEESY CHIPS 4.5** *v*

**GARLIC CIABATTA 3.5** *vg*

**GARLIC CIABATTA & CHEESE 4.5** *v*

**BUTTERED NEW POTATOES 3.0** *v*

**TENDERSTEM BROCCOLI 3.0** *v*  
Toasted almonds.

**GREEN BEANS 3.0** *v*  
Onion crumb.

**GEM LETTUCE WEDGE 3.0** *v*  
Blue cheese sauce, crispy onion.

**APPLE & CELERIAC REMOULADE 3.5** *v*

## STARTERS

**SEASONAL SOUP 6.5** *v*  
Bloomer wedge, Cornish butter.

**LOCALLY SOURCED STEAMED MUSSELS 8.0**  
Our Korev Lager, leek & cream sauce, bloomer wedge.

**CHICKEN LIVER PARFAIT 7.0**  
Korev Lager & apple chutney, Cornish Gouda & herb crumb, toasted focaccia.

**CRAB CROQUETTE 8.0**  
Spiced coconut sauce.

**ROASTED RED PEPPER HUMMUS 7.0** *vg*  
Dukkah, ripped flatbread, basil oil.

**CRISPY COATED CALAMARI 7.5**  
Sweet chilli & coriander mayo, lemon.

## MAINS

**MARKET FISH 16.0**  
Ask for today's catch. With buttered new potatoes and side salad.

**LOCALLY SOURCED STEAMED MUSSELS 16.0**  
Our Korev Lager, leek & cream sauce, bloomer wedge, fries.

**THAI PRAWN SALAD 14.5**  
King & Atlantic prawns, mango salsa, Thai dressing, sesame seeds.

**MEDITERRANEAN CHICKEN 13.0**  
Basil pesto, sundried tomatoes, buffalo mozzarella, Cornish new potatoes, dressed salad.

**CHICKPEA & LENTIL DAHL 12.5** *vg*  
Garlic-roasted sweet potato, mushroom & pepper, vegan coriander yoghurt.

## GUESTS WITH ALLERGIES

Our allergen information is available on request. Let your server know if you have any allergies or intolerances. *v - vegetarian, vg - vegan*

## PUDDINGS



**CORNISH ICE CREAM & SORBET 2.0 PER SCOOP** *v/vg*

Choose from vanilla, chocolate, strawberry, salted caramel, vegan raspberry ripple, passion fruit sorbet.

**BROWNIE 6.0** *v*  
Raspberry coulis, clotted cream.

**STICKY TOFFEE PUDDING 6.5** *v*  
Salted caramel ice cream.

**LEMON MERINGUE PIE 6.0** *v*  
Made with tangy lemon curd.

### DESSERT WINE

A perfect pairing for something sweet. Please ask for details.

**POACHED PINEAPPLE 6.0** *vg*  
Infused in chilli & stem ginger with toasted coconut & passion fruit sorbet.

**WEST COUNTRY CHEESEBOARD 9.5** *v*  
Helford Sunrise, Quicke's Mature Cheddar & Cornish Blue, selection of crackers, apple & Korev Lager chutney, grapes, celery.

*Helford Sunrise: rich & semi-soft, washed in Helford Cider, topped with black peppercorns.*

*Quicke's Mature Cheddar: full-flavoured, buttery, caramel notes.*

*Cornish Blue: award-winning, mild and creamy, with a subtle sweetness and salty finish.*



### SUPPORTING LOCAL SUPPLIERS

We take pride in the provenance of our ingredients, sourcing local South West produce from:

*Etherington Meat Co.*  
*Matthew Stevens*  
*Baker Tom's Bread*  
*Treleavens Luxury Cornish Ice Cream*  
*Cornish Coffee*



### FOR THE CHILDREN

We have a children's menu available for our little guests. Please ask your server.

The Oystercatcher is proud to be part of St Austell Brewery's Pubs, Inns & Hotels collection. If you would like to find out more about us or explore other St Austell Brewery outlets across the South West, visit [www.staustellbrewery.co.uk](http://www.staustellbrewery.co.uk)

## hot DRINKS

**ESPRESSO 2.25**

**DOUBLE ESPRESSO 2.75**

**MACCHIATO 2.40**

**AMERICANO 2.25**

**CAPPUCCINO 2.80**

**LATTE 2.80**

**FLAT WHITE 3.05**

**MOCHA 2.95**

**ICE COFFEE 2.25**

**HOT CHOCOLATE 3.15**

**DELUXE HOT CHOCOLATE 3.55**

**HERBAL/FRUIT INFUSION 2.85**

**POT OF TEA 2.25**

