



NIBBLES

BAKER TOM'S ROSEMARY & SEA SALT FOCACCIA 4.0

Olive oil, balsamic vinegar. *vg*

OLIVES 3.5 *vg, gf*

CHORIZO BITES 5.0 *gf*

PADRÓN PEPPERS 4.0

Cornish sea salt. *vg, gf*

BEER-PICKLED COCKLES 4.0 *gf*

STARTERS

SEASONAL SOUP 6.5

Bloomer wedge and Cornish butter. *v, vg option, gf option*

LOCALLY SOURCED STEAMED MUSSELS 8.0

Rattler cider, leek & cream sauce and bloomer wedge. *gf option*

PINEAPPLE-CUT CALAMARI 7.5

Sweet chilli & coriander mayo and lemon.

WARM HAND-PICKED CRAB TART 9.0

White and brown crab meat, red jalapeños, Hollandaise sauce. *gf*

VENISON & BLACK PUDDING SCOTCH EGG 8.0

Apple & celeriac remoulade with Parmesan.

WHIPPED GOAT'S CHEESE & BEETROOT 7.0

Goat's cheese bonbon, marinated winter beets, pistachio crumb and crostini. *v, gf option*

CAULIFLOWER, CHARD & LEEK RAVIOLI 7.0

Basil pesto and red amaranth. *vg*

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, chorizo & sweet chilli jam and fries. *gf option*

WEST COUNTRY 8OZ SIRLOIN STEAK 21.0

Garlic & chive butter, Cornish sea salt & thyme slow-roasted plum tomato, rocket & Cornish Gouda salad and chips. *gf*

Add Shell-On Black Tiger Prawns in Garlic & Chive Butter +4.0 *gf*
Add Peppercorn Sauce +3.0 *gf*

CHEF'S PIE 14.0

Ask your server for today's choice.

LOCALLY SOURCED STEAMED MUSSELS 16.0

Rattler cider, leek & cream sauce, bloomer wedge and fries. *gf option*

COD & CHIPS 15.0

Atlantic cod in a St Austell Ale & seaweed batter with crushed minted peas, tartare sauce and lemon. *vg option, gf*

Add Chip Shop Curry Sauce +2.0 *v*

For our vegan diners...

Instead of cod, we coat banana blossom in a St Austell Ale & seaweed batter with crushed minted peas, vegan tartare sauce and lemon. *vg, gf* **13.0**

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

SHARERS

SEAFOOD SHARER 32.0

Crab tart, mussels in Rattler cider, leek & cream sauce, smoked mackerel, pineapple-cut calamari, shell-on tiger prawns, cod goujons, rosemary & sea salt focaccia, bloomer wedge, fries, apple & celeriac remoulade, coriander & sweet chilli mayo dip, and lemon.

For £50, enhance this tasty seafood experience with our fruity Marlborough region Sauvignon Blanc

BAKED CAMEMBERT 15.0

Studded with garlic & rosemary, with spiced tomato chutney, mushroom & walnut pâté, caramelised red onion chutney, rosemary & sea salt focaccia and malthouse bloomer. *v, gf option*

For £33, complete this delicious sharer with a warming bottle of La Borie Cabernet Sauvignon

MAINS

MARKET FISH 17.0

Please ask for today's catch.

SLOW-ROASTED BEEF SHORT-RIB 16.5

Horseradish mashed potato, carrots, tenderstem broccoli, crispy leeks and caramelised onion gravy. *gf*

SOUTH INDIAN VEGETABLE CURRY 12.0

Tear drop naan bread, mini poppadoms, raita, toasted flaked almonds and basmati rice. *vg*

Add Chicken or Prawns +3.0

PAN-FRIED CHICKEN SUPREME 14.0

Wild mushroom sauce, sautéed woodland mushrooms, Parmesan polenta and wilted spinach. *gf*

ROASTED BUTTERNUT SQUASH RISOTTO 12.0

Parmesan tuile and crispy sage. *v, vg option, gf*

GAME RAGU PAPPARDELLE 14.5

Venison, pheasant and partridge in a red wine, juniper & redcurrant ragu sauce, pappardelle, shaved Parmesan.



FOR THE CHILDREN

We have a children's menu available for the little ones. *Please ask your server.*

SIDES

FRIES OR CHIPS 3.5 *vg, gf*

CHEESY CHIPS 4.5 *v, gf*

GARLIC CIABATTA 3.5 *v*

GARLIC CIABATTA & CHEESE 4.5 *v*

MASHED POTATO 3.0 *vg, gf*

TENDERSTEM BROCCOLI & TOASTED ALMONDS 3.0 *vg, gf*

ROASTED WINTER VEG 4.0 *vg, gf*

GEM LETTUCE WEDGE 3.0 *v, gf option*

Blue cheese sauce and crispy onion.

APPLE & CELERIAC REMOULADE 3.5 *v, gf*

DESSERTS

DARK CHOCOLATE MOUSSE 6.0

Cornish fairing, berries and mint. *v, gf option*

STICKY TOFFEE PUDDING 6.5

Salted caramel ice cream. *v*

ROSEMARY & BUTTERMILK PANNA COTTA 6.5

Cornish faring and winter berries. *gf option*

LEMON CURD BRÛLÉE TART 6.5

Winter berries, clotted cream and meringue. *v, gf*

COCONUT RICE PUDDING 6.0

Cointreau marmalade and sweet dukkah. *vg, gf*

CORNISH ICE CREAM & SORBET 2.0 PER SCOOP

Vanilla, chocolate, strawberry, salted caramel, vegan raspberry ripple or passion fruit sorbet. *v, vg option, gf*



WEST COUNTRY CHEESEBOARD 9.5

Selection of three West Country cheeses served with crackers, spiced tomato chutney, grapes and celery. Please ask your server for details.

DESSERT WINE

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

GUESTS WITH ALLERGIES

Our allergen information is available on request. Please let your server know about any allergy or intolerance you may have. We take steps to minimise the risk of cross-contamination when preparing your food, however we do not have specific allergen-free zones in our kitchens. Therefore it is not possible for us to guarantee separation of all allergens. *v - vegetarian, vg - vegan, gf - gluten free ingredients*

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 · Tilley's Gluten Free Bakery & Chocolate House · Treleavens Luxury Cornish Ice Cream · Cornish Coffee*

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

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

