

Menu

Nibbles

Rock Oysters - 1, 2 or 3 (Native oysters when available) 5 / 8.5 / 10.5 (SD, M, MO)

Cider vinaigrette or Menai oyster gin and tonic dressing

Cockles 4.5 (SD, MO)

Saffron pickled

House Olives 4 (SD, VG)

Lemon and thyme marinade

Freshly Baked Sourdough 5 (G, SD, VG)

Extra virgin olive oil and balsamic

Chorizo 6 (D, M, SD)

Welsh goats curd and Welsh honey

Smoked Almonds 4.5 (N, VG)

Starters

Smoked Mackerel 9.5 (F, G, SD)

Panzanella salad

Smoked Severn and Wye Salmon 10 (D, F, M, SD)

Horseradish yoghurt, Welsh new season potatoes, peas, broad beans and wild garlic oil

Caprese Salad 8.5 (D, V)

Buffalo mozzarella, tomatoes, basil and spinach oil

Crayfish Tail Orzo Pasta 10 (CR, D, E, F, G, MO, SD)

Grilled tiger prawns

Hummus 7 (G, SS, VG)

Charred flatbread, pomegranate seeds and molasses and herb oil

Salt and Pepper Squid 8 (D, E, G, MO, SD)

Lemon and dill mayo

Shellfish Bisque 9.5 (CR, E, F, G, MO, SD)

Crab, rouille and sourdough

House Pickled Baby Beets 8.5 (D, N, SD, V, can be made VG)

Welsh goats cheese, soused blackberries and confit walnuts

Mains

The Oystercatcher Burger 18 (E, D, G, M, SD)

Double Welsh beef pattie, cheese, bacon, salad, pickled cucumber and our signature truffle burger dressing in a beer sourdough bun.

Served with fries and house slaw

Seafood Linguine 21 (CR, G, E, F, MO, SD)

Lemon, chilli and dill

Spring Green Vegetable Risotto 15.5 (CE, D, SD, V, can be made VG)

Mascarpone, peas, broad beans, young broccoli, baby courgette and its flowers. Wild garlic oil

Pappardelle 16 (D, E, G, SD, V)

Wild mushrooms, kale, parmesan and a Welsh hens egg yolk chive and truffle emulsion

Fish and Chips 17.5 (E, F, G, SD)

Oystercatcher lager battered cod, triple cooked chips, tartare sauce and peas

Welsh Lamb and Leek Bhuna Curry 17.5 – Paneer or vegan bhuna available (CE, D, G, SD)

Basmati, roti, harissa sambol, cumin and Welsh honey yoghurt

10 Oz Welsh Beef Sirloin Steak 25.5 (D, F, M)

Triple cooked chips, grilled vine ripened tomato, café de Paris butter and watercress

Day Boat Catch of the Day 19.5 (CE, CR, D, F, MO, SD)

Shellfish, sea herbs, baby spinach and butter sauce

The Oystercatcher Salad – Your choice of grilled chicken breast, smoked salmon or tiger prawns 16.5

(D, E, F, G, SD)

Gem, cos, tomatoes, anchovies, croutons, Welsh hens egg and parmesan. Perl Las blue cheese dressing

The following key will help you to identify what allergens are present in our dishes

CE - Celery CR - Crustaceans D - Dairy F - Fish E - Eggs SD - Sulphur Dioxide L - Lupin N - Nuts
S - Soya MO - Molluscs P - Peanuts M - Mustard G - Gluten SS - Sesame seeds

The following key will help you identify which dishes are suitable for vegetarian and vegan diets

V - Suitable for Vegetarians VG - Suitable for Vegans

Sides

Hand Cut Chips 4

Triple cooked with Anglesey sea salt

Skin on Fries 4

Anglesey sea salt

New Season Welsh Potatoes 4 (D)

Salted Welsh butter and herbs

Caesar Salad 4.5 (D, E, G, SD)

Gem, cos, croutons and parmesan. Perl Las blue cheese dressing

Seasonal Veggies 4.5 (D)

Salted Welsh butter and herbs

Desserts

Crème Brulee 8 (D, E, G, SD)

Toffee popcorn crumble, Welsh honeycomb and blueberries

Chocolate Tart 8 (D, E, G, SD)

Cherry compote, white chocolate and cherry ripple cream

Eton Mess 7.5 (D, E, SD)

Blackberry sauce, raspberry ripple cream, meringue and summer berries

Apple and Blackberry Crumble 7 (D, E, G, SD)

Vanilla cream or ice cream

Affogato 8.5 (D, E, G, N, SD)

Anglesey vanilla ice cream, espresso, Frangelico and amaretti

Dark Chocolate Pot 7 (SD, VG)

Cherry compote

Lemon Posset 7.5 (D, E, SD)

Welsh honeycomb, raspberries and meringue

Welsh Cheese Board 10 (CE, D, G, SD)

Chutney, grapes, crackers and celery - Add a glass of late bottled 2008 vintage port 5 (100ml)

Anglesey Ice Creams 5.5 (D, VG available) - Please ask for today's selection

Please ask for today's selection

Hot Drinks

Espresso Single or Double	2.55/ 3.45	Mocha	3.75
Americano	3.5	Hot Chocolate	3.95
Cappuccino	3.5	Liqueur Coffee	5.95
Café Latte	3.5	Selection of Teas	3.5
Flat White	3.5		

Children's Menu

Burger 6 (D, G)

Welsh beef pattie, cheese and salad in a beer bun. Served with fries

Penne Pasta 6 (D, G)

Garlic bread, parmesan, fresh tomato and basil sauce

Buttermilk Chicken 6 (D, E, G, M, SD)

Fries and house BBQ sauce

Fish and Chips 6 (E, F, G)

Battered cod, skin on fries and peas

Hot Dog 6 (D, G, M, SD)

Fries and house BBQ sauce

We recognise that some of our guests have specific dietary and allergy needs. Please ask a member of our team before ordering and they will be happy to advise you and answer any questions. On busy days food may be subject to a short wait and therefore we appreciate your patience and hope you appreciate that quality and efficient service is always our priority.