



SUNDAY BRUNCH

Lobster eggs benedict 24 (CR, D, E, G, SD, S, GF available) **Add chorizo 5**

Menai Strait lobster (when available), poached Welsh free range eggs, hollandaise, toasted English breakfast muffins

Avocado 17 (D, E, G, V, GF & PB available)

Smashed avo, Welsh feta, poached Welsh free range eggs, chilli & extra virgin olive oil on sourdough toast

Y Cwt Mwg Smoked salmon 19 (D, E, F, G, GF available)

Scottish salmon smoked on Anglesey, scrambled Welsh free range eggs & sourdough toast

Croque Madame 14 (D, E, G, SD, GF available)

Toasted Snowdonia cheddar cheese & honey roast ham sourdough sarnie, poached Welsh free range egg

Tofu Tacos 17 (G, S, SD, PB, GV available)

Tortillas, tofu, smashed avo, sriracha mayo & fries

Steak, eggs & fries 22 (CE, D, E, S, SD)

10oz Welsh 28 day aged beef rump steak & cowboy butter

Bara brith French toast 11 (D, G, S, SD, V)

Vanilla whipped cream, summer berries & maple syrup

We recognise that some of our guests have specific dietary and allergy needs. The following key identifies which allergens are present in our dishes and which are suitable for vegetarian and plant based diets. Please ask our wonderful colleagues for further advice.

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 gluten free, vegetarian and vegan diets
GF - Gluten Free **V** - Suitable for Vegetarians **PB** - Plant Based

DRINKS

Champagne 10

Alexandre Penet, Blanc de noirs, NV

Mimosa 10

Champagne & freshly squeezed orange juice

Bellini 10

Prosecco & peach purée

Bloody Mary 10

Vodka, tomato, tabasco, celery salt & Worcestershire sauce

Virgin caramel Martini 8

Espresso, seedlip spice, caramel

“Gin fizz” 8

0% gin, peach, mint & soda

Freshly squeezed orange or cloudy apple juice 4.5

Freshly squeezed red grapefruit juice 5

HOT DRINKS

Espresso <i>Single or double</i>	2.5 / 3.5	Hot chocolate	4
Americano	3.5	Hot chocolate ‘The Works’ (D, S, SD)	5
Cappuccino	4	<i>Whipped cream / chocolate sprinkles / marshmallows</i>	
Café latte	4	Liqueur coffee	7.5
Flat white	4	Selection of teas & infusions	3.5
Mocha	4	Fresh lemon, honey & ginger tea	3.5

Oat, Soya & Coconut milk available

THE
WHITE EAGLE
RHOSCOLYN

THE
OYSTERCATCHER
RHOSNEIGR

THE
PARTRIDGE
STRETTON

TREMPLIN
MORZINE

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