



SAMPLE MENU

Tide Times
High Water 13.57 (4.5)
Low Water 20.18 (2.3)

Our Menu

Written daily depending on what has been caught in the surrounding waters and what is in season on the land..

Sustainability

Is an important part of our ethos. We will only serve sustainably caught seafood and support many local causes such as the Lobster Hatchery and Fishermans Mission.

Chef's Thoughts

This is an incredible time of year for us, we have some mouth-watering day boat brill and our latest find of Exmoor Caviar – the only sustainable English Caviar around - and stunning kale and root vegetables

Event Catering

We can cater for your event from a local picnic to a full scale party.

Allergens

All of our recipes are home made in house by our chefs, some contain nuts. If you have an allergy please let one of the team know so that we can recommend a tailored dish to suit your requirements.

Opening Hours

DAILY 12-3pm & 6-9pm
SUNDAYS 12-3pm
(Closed Sunday Evenings)

Open all day during half term

01548 810876

www.oystershack.co.uk
bigbury@oystershack.co.uk

ALL PRICES INCLUDE 20% VAT

OYSTERS

Choose any combination of toppings 1 taster 2.50 | 6 x 15.00 | 12 x 26.00

Born out of an Oyster Farm means that Oysters remain at the heart of our menu. With the changing estuary conditions, we now source our fully assured, purified Rock Oysters from Constantine daily. We have a selection of delicious hand crafted toppings that are a must try...

Raw Rock Oysters

Red wine & shallot vinegar
Spring Onion, Cucumber, Soy
Apple & Crab Meat
Citrus Jelly Pearls
Blood Orange & Chilli

Grilled Rock Oysters

Chorizo & Chilli
Chilli & Lime Butter
Garlic Butter & Parmesan
Blue Cheese Crumble
Beer Battered, Aioli

STARTERS

Salmon Gravadlax beetroot almond & pea shoot salad 7.25

Shell on Prawns, half pint or pint aioli | marie rose | chilli & lime | garlic butter 7.00/12.50

Mussels garlic & white wine | bacon, cream & leek with bread 9.00/15.00

Smoked Mackerel Pate sticky fig relish, toast 6.25

Exmoor Caviar & Smoked Salmon chilled egg, brioche soldiers 12.75

Crispy Smelt aioli (our sustainable alternative to whitebait) 6.75

Crab Soup parmesan toast 8.50

Leek and Potato Soup bakers bread 5.50

TO SHARE

Local Exmoor Caviar 20g Exmoor caviar, toasted blinis, cream cheese, grated egg, chopped chives 45.00

Shackcuterie Curing Board smoked salmon, gravadlax, smoked mackerel, pickled shellfish, caper berries, bread 7.00 p/p

Fruits of the Sea Platter ½ Salcombe brown crab, ¼ pint shell on prawns, 3 au naturel oysters, crevettes, mussels, smoked salmon, bread basket 32.00 p/p

Mixed Seafood Hot Pot ½ pint Old Bay spiced shell on prawns, aioli
Pot of crab claws, mussels, crevettes, white wine, garlic broth
Pot of catch of the day, provencal tomato stew, bread basket 27.50 p/p

MAINS

Salcombe Lobster marie rose 28.50 lb | grilled, garlic or chilli & lime butter, thermidor add 3.50

Salcombe Crab seasonal slaw, mixed salad, bakers bread, mayonnaise 25.00 whole/14.00 half

Seafood Curry local catch of the day, prawns, mussels, thai sauce, rice 19.00

Fillet of Hake warm cous cous salad, mint, yoghurt, crispy straw potatoes 18.50

Fillets of Mackerel lemon & thyme butter, roasted cauliflower, potatoes, spiced onion 16.50

WHOLE FISH

Bream garlic butter, roast old bay potatoes 18.50

Plaice caper butter, chilli & garlic kale 18.00

SIDES

Creamy Mash | Skinny Fries | Sweet Potato Fries | Roast Old Bay Potatoes

Roast Cauliflower & Spiced Onion | Chilli & Garlic Kale

Mixed Salad | Bakers Basket | Thermidor Sauce all 3.50

SHACKERS SET MENU

2 courses 14.00 | 3 courses 16.00

STARTERS

Salmon Gravadlax | Smoked Mackerel Pate | Leek & Potato Soup

MAINS

Fillet of Hake | Fillets of Mackerel | Pork Belly

DESSERTS

Lemon Posset | Upside Down Plum Sponge | Lime Panna Cotta

Please note that portion sizes may vary from our a la carte dishes

WHATS ON AT THE SHACK

EVENTS

COOKERY MASTERCLASSES

Learn the trade secrets from our Head Chef, followed by a three course lunch. A great gift to purchase too!

INTERACTIVE CLASS

Knife skills, soups & sauces

5th November 9.30 – 12.00

take home your prepared dishes, 3 course lunch & wine
£70 inc. equipment per person

DEMONSTRATION

Christmas canapés & cocktails

26th November 9.30 – 12.00

£40 per person

BEAUJOLAIS NOUVEAU EVENT

3 course sharing menu,
3 tasting wines & live music
£40 per person

Thursday 17th November

7pm – 10pm (arrivals 6.45)

CHRISTMAS BARROW MARKET

Over 25 stalls, christmas trees for sale,
cookery demos

Saturday 3rd December

10.30am – 5.30pm

MENU OFFERS

MUSSEL MONDAYS

1 lb mussels either shack or traditional style & skinny fries,
10.00 all day

SET MENU daily until Dec 16th

2 courses 14.00/ 3 courses 16.00

SUNDAY SEAFOOD ROASTS

With a meat option too

FLASH FRIDAYS

Secret dish offer of the day at a special price, check out social media for our offers

CHRISTMAS MENUS

Ask the team

SOCIAL MEDIA

Keep up to date with all our news, offers & events

FACEBOOK @theoystershackbigbury

TWITTER @theoystershack

INSTAGRAM @theoystershack