

**AUTUMN / WINTER
SAMPLE MENU**

Opening Times

Friday - Saturday
Lunch 12.00 - 14.30
Dinner 17.30 - 19.30
Sunday
Lunch 12:00 - 14:30



Sustainability

It is an important part of our ethos. We will only serve sustainably caught seafood and support local fishery causes. We aim to serve the freshest fish and shellfish. Certain items may be limited in availability depending on the fishing conditions.

ROCK OYSTERS

3.75 | 6 x 19.50

Being born out of an oyster farm over 30 years ago means that oysters remain at the heart of our menu. All our oysters are sourced as locally as possible. We highly recommend experimenting with our hand crafted seasonal toppings. Choose any number of oysters with any combination of toppings...

OYSTER TOPPINGS OF THE DAY (Mo)

HOT TOPPINGS

1. Garlic & Samphire (D)
2. Panko Fried, Sriracha Mayo (E, G, Mu)
3. Miso (So, Se)

COLD TOPPINGS

4. Truffle & Hazelnut (N, SD)
5. Shallot & Red Wine Vinaigrette (SD)
6. Bloody Margaret (F, G)

NIBBLES

- Gordal Olives
- Hot & Sweet Mixed Nuts (N, G, Se, P)
- Iberico Salchichon
- Shack Pickled Shellfish (Cr, SD, Mo)
- Bread Board seaweed butter (D, G)

STARTERS

- 5.90 Potted Crab poached egg, hollandaise, toast (D, E, G, Mu, SD, Cr) 13.50
- 5.90 Beetroot Cured Salmon beetroot, finger lime (F, SD) 9.90
- 5.90 Scallops & Pork Belly sweetcorn puree (D, Mu, SD, Mo) 15.85
- 5.90 Chicken & Pancetta Terrine ale chutney (G, So, Mu, SD) 9.90
- 5.00 Blue Cheese & Red Onion Marmalade Tart mixed leaf (D, E, G, Mu, SD) 9.50

TODAY'S MAINS

- Catch of the Day Specials see board
- Skate Meuniere spinach, samphire (G, F, D, SD) 29.00
- Monkfish sweetcorn, chicken skin crumb, marmite butter (D, F, SD, G, Ce) 25.00
- Hake Fillet miso, pistachio, samphire (N, G, So, F, Se) 24.00
- Traditional Mussels garlic & white wine, bread (D, G, SD, Mo) 19.90
- Beetroot Gnocchi walnuts, cavolo nero (N, D, G, SD) 18.50
- Lobster Mac 'n' Cheese (D, G, Cr, Mu, F, Mo, SD) 31.00
- Pork Belly garlic crushed potatoes, cider sauce, cavolo nero (D, Ce, SD) 21.00

SIDES

- Fries 4.90
- Steamed New Potatoes seaweed butter (D) 5.00
- Spinach & Samphire garlic butter (D) 6.00
- Mixed Leaf Salad (Mu, SD) 5.00
- Truffle & Hazelnut Slaw (N, Mu, E) 6.00

KIDS MENU (under 12's)

- Catch of the Day fries, peas (D, Ce, F) 10.50
- Mac 'n' Cheese (D, G, Mu) 9.90
- Kids Ice Cream 1 scoop, choose your flavour 5.00
- Ice Cream - vanilla | chocolate | honeycomb | blackcurrant & cream | salted caramel
- Sorbet - lemon | raspberry (N, D, E, G, So, Ce, Cr, Se, Mu, F, SD, Mo, L, P)

LOBSTER & CRAB

- Lobster mixed leaf salad (G, D, Mu, Cr, SD) 59.00
- Whole Crab mixed leaf salad, bread, hollandaise (D, E, G, Cr, Mu, Cr, SD) 36.00

ICE CREAM & OTHER TREATS

- Affogato vanilla ice cream scoop & single espresso shot add amaretto (D) 6.75 3.90
- Steamed Marmalade Pudding honeycomb ice cream (D, E, G) 9.50
- Chocolate Cremeux miso caramel, peanuts, salted caramel ice cream (N, D, E, G, So) 9.50 13.50
- Devon Blue Cheese fruit cake, apple jelly (N, D, E, G, SD, Ce)
- Local Devon Ice Cream & Sorbet (N, D, E, G, So, Ce, Cr, Se, Mu, F, SD, Mo, L, P) 2 scoops, choose your flavours 8.50
- Ice Cream - vanilla | chocolate | honeycomb | blackcurrant & cream | salted caramel
- Sorbet - lemon | raspberry
- Boozy Ice Creams! - single scoop with a flavoured shot "Chocolate Orange Bomb" chocolate ice cream & chocolate orange gin 8.50
- "Lemon Meringue" vanilla ice cream & limoncello
- "Rhubarb and Custard" vanilla ice cream & rhubarb liqueur

Add port to your cheeseboard - see reverse for choices

Allergens

Ce-celery G-gluten Cr-crustacean E-egg F-fish D-dairy Mo-molluscs Mu-mustard N-nuts P-peanut Se-sesame So-soya SD-sulphur dioxide L-lupin

Decarbonising the Shack

As a business we are committed to keeping our environment healthy and reaching carbon neutral. To support this mission, we have added a small 99p donation to help us fund a raft of improvements to the Shack. You can find out more about our commitment to this on our website. Let us know if you's prefer to opt out!

Finger Bowls

Seafood can be messy, but that's no "claws" for concern. Please ask us if you require a finger bowl.

Allergies

Please let us know when you order if you have any allergies or dietary requirements

Dog Menu

Something for your best friend
Fish Supper 8.50

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WHITE WINES

Percheron, Chenin Blanc, Viognier South Africa - vibrant - stone fruits	125ml 175ml bottle 5.90 7.50 29.00
Picpoul de Pinet, Les Girelles France - bone dry - citrus fruits - oyster pairing	6.95 8.60 35.00
Gravel & Loam, Sauvignon Blanc New Zealand - peach - gooseberry - citrus notes	7.75 9.80 42.00
Moderne Allergorie, Assyrtiko Greece - passion fruit - lemon - flint	42.00
Calancombe Estate Vintage Reserve South Devon - peach - crisp - fresh	7.75 9.80 42.00
Ca' Di Ponti, Grillo Italy - ginger - stone fruit - nutty	5.50 8.20 32.00
Chateau Casse, Muscadet Serve & Maine France - fresh lemon - green apple - pear	38.00
Laurent Miquel, Albarino France - orchard fruits - citrus - tropical	39.00
Azabache Barrel Fermented, Rioja Spain - oak - pineapple - apple	42.00
La Lancellota, Gavi Italy - citrus fruits - apple - pear	48.00
Macon Villages, Domaine Fichet France - tropical - delicate - smooth	52.00
Alain Geoffroy, Chablis France - unoaked - white nectarine - stone fruits - long finish	58.00
Roger Neveu, Sancerre France - grapefruit - white flower - long finish	61.00

GIN BAR

Oyster Shack Tidal Road - lemon - samphire	25ml 50ml 4.30 8.20
Oyster Shack Avon Berry - gooseberry (N)	4.30 8.20
Plymouth - lemon - juniper berries	4.40 8.30
Salcombe Start Point - grapefruit	5.50 10.80
Salcombe Rose Sainte Marie - grapefruit	5.50 10.80
Papillon - grapefruit - juniper berries add fever tree tonic	5.50 10.80 2.90

COCKTAILS

Kir Royal - prosecco - creme de cassis	10.75
Negroni - gin - vermouth - campari - orange	10.75
Bramble - gin - lemon juice- sugar syrup - crem de mure	10.75
Espresso Martini - espresso - kahlua - vodka	10.75
Baileys Martini - espresso - baileys - vodka	10.75
Aperol Spritz - aperol - prosecco - dash of soda	10.75

BEER & CIDER

ON TAP...

Devon Rock Lager - pint 6.50/half 3.60 4.5% - refreshing - clean - light (G)
Devon Cove Pale Ale - pint 6.50/half 3.60 4.1% - english malts - smooth - refreshing (G)
Devon Red Cider - pint 6.50/half 3.60 4.5% - rich apple - citrus bite - medium dry (SD)

BOTTLES

Devon Dumpling - 500ml 5.60 5.1% - full bodied - golden brown (G)
Topsail Amber Ale - 500ml 5.40 4% - deep amber - smooth - toasted hops (G)
Madgull Lemon Lager - 330ml 4.20 3.4% - vibrant - refreshing (G)
Rock Steady Craft Lager - 330ml 4.20 1% - low alcohol - refreshing - crisp - light (G)

Apple Rose Blush Cider - 500ml 5.40 4.0% - medium sweet - pinot blush (SD)
Elderflower Cider - 500ml 5.90 4.0% - elderflower - subtle sweetness (SD)
Guinness - 500ml 5.80 4.1% - bitter - sweet - velvety (G)
Guinness Zero - 500ml 5.50 0.0% - bitter - sweet - velvety (G)

SOFT DRINKS

Frobishers Tomato Juice vine ripened tomatoes	3.20
Luscombe Juices apple - orange - cool ginger beer - hot ginger beer - sicilian lemonade - elderflower bubbly	3.60
Fever-Tree Tonic please ask about our flavours	2.90

Still / Sparkling Water	4.20
Coca Cola	2.75
Diet Coke	2.75
Coke Zero	2.75
Schweppes Lemonade	2.75
Schweppes Ginger Ale	2.75

HOT DRINKS

Coffee - Owens organic gara roast americano, espresso, double espresso, latte, flat white, mocha cappuccino, macchiato, cortado - all 3.60
Teas - english breakfast, earl grey, green - camomile - peppermint - all 3.20

ROSE & ORANGE WINES

Maison, Cuvee Prestige France - aromatic - fruity	125ml 175ml bottle 6.00 7.60 28.00
Whispering Angel Provence France - redcurrant - dried flower - spice	7.90 11.50 46.80
Tanti Petali, Pinot Grigio Rosato Italy - light - pear - bright - fresh	32.00
Orange, Orange Natural Wine Romania - stone fruits - pear - elegant finish	36.00
Painted Wolf Pinotage Rose South Africa - pomegranate - cranberry	42.00
Whispering Angel Rose (Magnum) France - redcurrant - dried flower - spice	90.00

CHAMPAGNE & SPARKLING

Le Dolci Colline, Prosecco Italy - classic - dry - refreshing - delicious - floral	125ml 7.75 bottle 38.00
Graham Beck, Rosé Brut South Africa - fresh berry - elegant	50.00
Pol Roger Reserve, Champagne France - white flowers - brioche - green apple	125ml 12.95 bottle 72.00
Sharpam, Classic Cuvee South Devon - rich - toasty - creamy	75.00

RED WINES

Frunza, Pinot Noir Romania - cherry & plum - medium body - slight spice	6.90 8.00 32.00
Pablo Cortez, Malbec Argentina - ripe plum - cherry - chocolate	39.00
La Reine de L'Arenite, Fleurie France - morello cherry - black forest gateaux	45.00
Glorioso Gran Reseva 2015, Rioja Spain - elegant - blueberry - red fruits	70.00
Cloudy Bay, Pinot Noir New Zealand - fine tannins - elegant - cherry	75.00

DESSERT WINE & PORT

Deen DeBortoli sweet - citrus - apricot	bottle 500ml 34.00 75ml 5.95
Tawny Port smooth - complex - refined	75ml 5.80
DelaForce White Port smooth - fruity - elegant	75ml 4.80
Croft Pink Port strawberry - raspberry - blueberry	75ml 6.80
Trio of Port 50ml tawny - 50ml white - 50ml pink	11.50