

To start

Italian mixed olives (v, vegan) - 4

Smoked almonds (v, vegan) - 4
from "Cambrook"

Mixed nuts (v, vegan) - 4
from "Cambrook" (peanuts, cashew,
almond, and macadamia)

Local sourdough bread - 5
with two butters
(truffle or crab or salted)

White baguette - 3
with two butters
(truffle or crab or salted)

Extra sourdough - 2
Extra baguette - 1

Small plates

Bruschetta (v, vegan) - 7
with cherry tomatoes and garlic in balsamic oil

Six French-style crevettes with lemon mayo sauce - 10

Six "Escargots" (snails) in garlic sauce with baguette - 10

Smoked Salmon from "Smoke and Cured" - 10
with sourdough bread and honey mustard dressing

Sardines in olive oil with sourdough bread and cornichons - 10

Smoked Mackerel Pâté with sourdough bread - 10

Ham Hock Terrine with sourdough bread - 10

Lemon Crab Salad with sourdough bread - 8

Salads

Burrata (v) with fresh cherry tomatoes - 10

Smoked Salmon Salad - 15
with lettuce, cucumber, cherry tomatoes,
cream cheese, boiled egg, and honey lemon
dressing

Mixed Salad (v, vegan) - 7

Mains

Mussels Mariniere - 15
with warm baguette

Beef Bourguignon - 18
with creamy mash

Baked Garlic Prawns, - 17
served with sourdough croutons

ALLERGENS Please ask us about allergens
each time you order as recipe and ingredients may change.
(v) Vegetarian (vegan) Vegan

TYPE OF OYSTERS DEPENDING ON FRESHNESS AND AVAILABILITY ASK US FOR OUR DAILY RANGE OF OYSTERS

Oysters

Individual Oyster - 3,5
(minimum order 3 oysters)

Oysters Rockefeller - 12
3 oysters baked in a rich butter sauce with
herbs, Parmesan, and breadcrumbs

PAIR YOUR FOOD WITH THE RIGHT DRINK
ALL COLOURS - RED, WHITE, ROSÉ AND ORANGE
ASK FOR OUR SELECTION OF Wines

Oy bar



Oy shot

Oy shot with an oyster - 10
Enjoy an oyster with a shot
of Tequila, Vodka or a Bloody Mary

Sharing boards

We recommend sharing a board
for 2 people

Seafood platter 1 - 35
6 oysters, 4 crevettes, smoked salmon,
lemon crab salad

Seafood platter 2 - 50
12 oysters and 12 crevettes
with lemon mayo

Seafood platter 3 - 30
6 oysters and 6 crevettes

Charcuterie board - 17
with sourdough bread, butter, and
cornichons (coppa, bresaola, venison, and
fennel salami)

Cheese board (v) - 17
with crackers, grissini, and fig chutney
(blue d'Auvergne, Lincolnshire Poacher,
Goats cheese, French Brie)

Mixed board - 17
Mixed charcuterie and cheese platter
(best of both)

Antipasti board (v, vegan) - 17
with sourdough bread
(pickled red peppers, sundried tomatoes,
artichokes, hummus, ajvar, olives, rocket,
stuffed vine leaves)

Baked Camembert (v) - 15
with baguette and fig chutney

To finish

Crème Brulée - 7

Chocolate Caramel Tart - 7
with crème fraiche

Lemon Tart - 7
with vanilla crème fraiche

Tea - 3
English Breakfast / Mint / Green

Espresso - 2

Cappuccino - 3

PRODUCT ORIGIN Sourcing from farmers that are committed to high
environmental stewardship and supporting local suppliers whenever we can.
Celebrating local and seasonal food and drinks.

SERVICE IS NOT INCLUDED
If you would like to tip your wait staff
it can be added when you pay, thank you!

PLEASE FEEL FREE TO USE OUR WIFI
Oy Bar Guest / password: WelcomeOy!

OYBAR.CO.UK
INSTA: oybar.uk