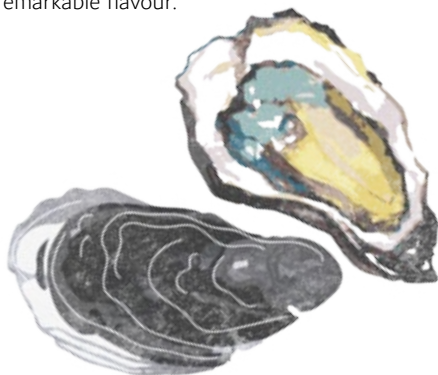


HAWARD FAMILY CULTIVATING OYSTERS SINCE 1732

The award winning Mersea oysters. Richard supplies some of the finest oysters in the world. For eight generations they have been cultivating Mersea oysters in the River Blackwater, purifying them with that same sea water, giving them their unique and remarkable flavour.

“Just like kissing the sea on the lips”

Richard Haward



OYSTERS WITH SPICY CHORIZO

this is delicious based on the Bordeaux Christmas custom of eating oysters with a spicy sausage, the contrast in taste sensations “hot and cold, salty and peppery” is very exciting. served with mignonette sauce, spicy chorizo and fiery tobasco.

3 Mersea Rock Oysters	9.00	6 Mersea Rock Oysters	17.00
12 Mersea Rock Oysters	33.00	6 Oysters with a bottle house Champagne	55.00

GRILLED OYSTER ROCKEFELLER probably the most popular oyster dish

6 Mersea Rock Oysters	28.00	12 Mersea Rock Oysters	48.00
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GRILLED OYSTER SPICY TARRAGON OR CHILLI BUTTER

6 Mersea Rock Oysters	24.00	12 Mersea Rock Oysters	45.00
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TEMPURA OYSTERS, WASABI SAUCE

6 Mersea Rock Oysters	28.00	12 Mersea Rock Oysters	48.00
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OYSTER SUNDAYS
oysters are £2 each