

BUOY AND OYSTER

LUNCH: 12:00 - 3.00PM // DINNER 6:00PM - 9.00PM

ARTISAN BREAD & BUTTER 3 // NOCERELLA OLIVES 3

STARTERS

CALAMARI

Fresh squid coated & lightly fried with aioli & lemon

7

HERITAGE TOMATOES (V)(GF)

Caper berries, black olives, cashew nut pesto, shallots & micro red basil

7

MOJITO HALIBUT (GFA)

Cured with lime, mint & rum with pickled carrot & fennel & a sourdough crisp

7

BURRATA (V)(GF)

Served whole with mint, peas, asparagus, broad beans & Kentish rapeseed oil

7

CORONATION

CHICKEN (GF)

Confit chicken terrine, pickled garden salad, pistachio nuts, mango & onion seed chutney

8

BEEF CARPACCIO (GF)

32 day aged fillet with horseradish cream, British parmesan & watercress

8

DEVILLED WHITEBAIT

Lightly fried fish with tartar sauce & lemon

6

DRESSED CRAB (GFA)

Fresh Norfolk crab with sourdough bread & lemon

12

CLASSICS

BUOY BURGER (GFA)

Homemade 8oz British beef with smoked bacon, Swiss cheese, spiced tomato chutney, sliced pickles & baby gem in a toasted brioche bun with skinny fries

14

FISH & CHIPS (GFA)

Fresh haddock in homemade beer batter with hand cut chips mushy peas & tartar sauce

14

MONKCHEEK BURGER

Monkfish cheek in panko crumb with pickled cucumber, lime mayonnaise & baby gem in a toasted brioche bun with skinny fries

15

BUOY BOWL

Battered haddock, calamari & 4 king prawns served with skinny fries, aioli, Tabasco & lemon

18

OYSTERS & SHELLFISH

COLCHESTER ROCK OYSTERS (GF)

£2.30 each or ½ dozen for £12

served with shallot vinegar, Tabasco & lemon

MALDON BLACKWATER

WILD OYSTERS (GF)

£3 each or ½ dozen for £16

served with shallot vinegar, Tabasco & lemon

CHILLED SEAFOOD PLATTER FOR TWO

x1 whole local crab, x1 dressed Norfolk crab, pint of shell on Atlantic prawns, homemade smoked mackerel paté, 4 rock oysters & cockles

Served with sourdough bread and baby leaf salad

55

SALADS

CHICKEN CAESAR (GFA)

Grilled free range chicken breast with baby gem lettuce, aged parmesan, anchovies & garlic sour dough croutons

14

FRESH MACKEREL (GF)

Grilled mackerel fillets with watercress, orange, beetroot, walnuts, citrus dressing & candied shallots

14

WARM QUINOA (GF)(V)(VE)

Grilled courgettes, smoked baby aubergine, roasted figs, spiced honey nuts, chickpea hummous & sumac

14

HALLOUMI SUPERFOOD (V)

Baby spinach, raw broccoli, bulgar wheat, soya beans, pomegranite, sultanas & flax seeds

14

MAINS

KING PRAWNS (GFA)

(250g approx.)

Served shell on with garlic & herb butter, toasted sourdough & charred lemon

14

CRISPY LAMB BELLY

Marinated in garlic & lemon thyme served with a spring lamb & pearl barley stew, baby vegetables & salsa verde

19

TURBOT T-BONE (GF)

Pan-fried with a brown shrimp & caper butter finished with sea herbs

27

HALIBUT (GF)

Pan-fried fillet served with horseradish mashed potatoes, asparagus, garden peas, samphire, cockles & seaweed butter

18

CORN-FED CHICKEN (GF)

Free-range breast stuffed with rocket & mascapone served on a tomato & black olive caponata & crispy parma ham

15

8oz TUNA STEAK (GF)

Chargrilled fresh tuna served pink with slow roasted cherry tomatoes, pickled red onions & micro herb salad

15

MUSSELS (GFA)

Steamed with white wine, garlic & parsley served with skinny fries & sourdough

14

12 HOUR SHORT RIB (GF)

Beef rib slow roasted in a barbeque & Gadd's oyster stout sauce served with crushed sweet potato, charred sweetcorn, spring onions & mustard frills

20

SAFFRON TAGLIATELLE (V)

Home made fresh pasta with spinach butter, black olives, broad beans, dolcelatte & pine nut crumb

15

CRAB & CLAM LINGUINE

Fresh South coast picked crab with garlic & chilli linguine, clams & courgetti

16

SUSSEX BEEF RIBEYE (GF)

32 day aged 10oz steak with a green peppercorn & bonemarrow butter served with hand-cut chips, watercress & mizuna

24

LOCAL SEA BREAM (GF)

Grilled whole fish with a chilli, lemongrass & ginger dressing served with steamed pak choi & crispy leeks

20

SIDES (ALL GF) £3

HAND CUT CHIPS - triple cooked in British rapeseed oil • SKINNY FRIES - seaweed salt • NEW POTATOES - mint butter

BABY LEAF SALAD - house dressing • SWEET POTATO WEDGES - cajun spice • SUMMER GREENS - shallot butter

www.buoyandoyster.com |  @buoyandoyster |  @buoyandoyster |  01843 446 631

All of our prices are inclusive of 20% VAT (GF) = Gluten free (V) = Vegetarian (VE) = Vegan (GFA) = Gluten Free Available

Please do let a member of the team know if you have any food allergies & special dietary requirements. Our establishment does offer dishes that include nuts but will do everything we can to ensure customer safety