



THE LAMB TAVERN

Oyster Night at The Lamb Tavern

November 17th 2022

4 Cold Oysters

Served with Frozen Champagne, Shallot Vinegar and Pickled Grapefruit

4 Hot Oysters

Served Devilled, Rockefeller, Gilhooly and Kilpatrick

Fish Course

Steamed wild Bass and oysters with fennel and samphire butter

Meat Course

Slow braised beef brisket with fondant potato, grilled oysters and red wine sauce

£45pp

Additional oysters £3.00 ea.

Half dozen to take-away £12.00 (shucked or un-opened)

Booking Required