

COLCHESTER NATIVE OYSTERS

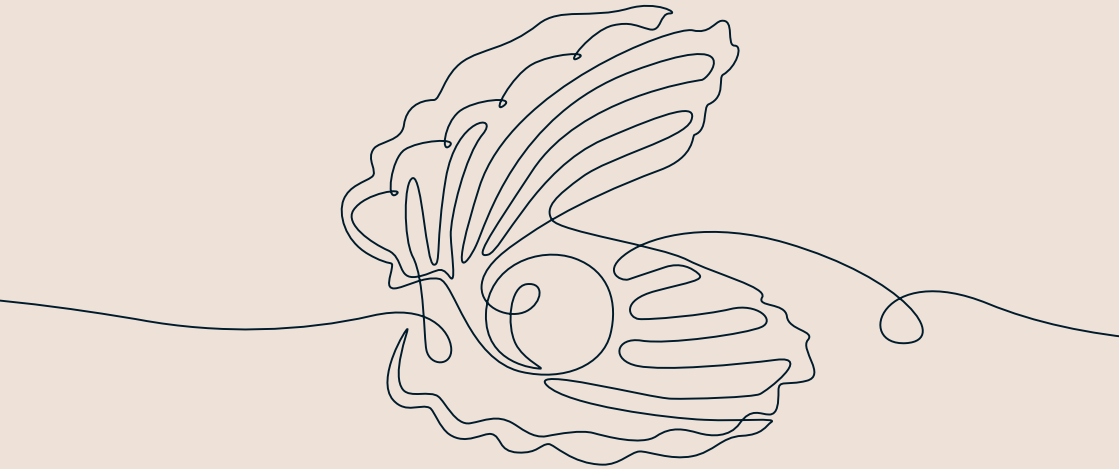
A true delicacy, Colchester native oysters are harvested between September and March from the shallow creeks off Mersea Island in Essex, situated north of the River Thames. The area's unique marsh-fringed environment contributes to the oysters' unparalleled richness and salty freshness, making them one of the season's most sought-after luxuries.

These Colchester natives have been hand-selected by our specialist supplier, James Knight of Mayfair.

Six £36 (111 kcal)

Twelve £72 (222 kcal)

Served with fresh lemon, sauce mignonette and shiso soy.



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.