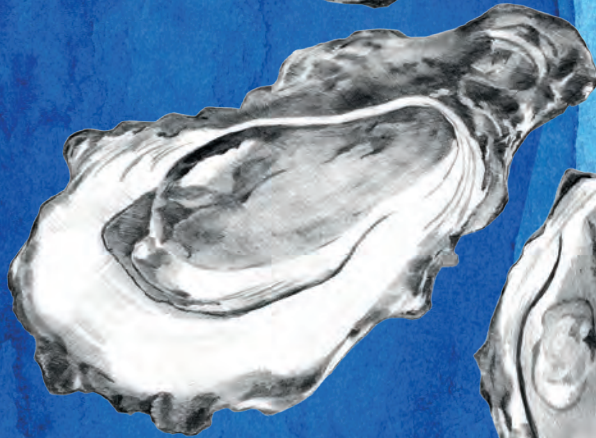




Brighton Oyster Festival

Friday 19 -
Sunday 28 June 2026



• Brunch & lobster •

Aperitif cocktail

Pearl Martini

Garlic butter washed vodka,
Lillet Blanc, Japanese tomato liquor,
lime caviar, topped with a freshly shucked oyster

– o –

Starter

Lobster croquettes

Four lobster, prawn & mozzarella croquettes

or

Two freshly shucked rock oysters,
shukkin hot sauce with vodka,
horseradish, Tabasco, chive

– o –

Choice of drink to follow

English Sparkling Wine

Albourne Estate multi vintage (West Sussex)

or

0% Cocktail

Pink Mist

Everleaf Forest, watermelon syrup,
Fever-Tree premium lemonade, non-alcoholic sparkling wine, lime

Main course

Lobster Thermidor

with parmesan fries, salad dressed
with balsamic & parmesan

or

Burger au Poivre

Peppercorn dry-aged beef, caramelised onion mayo,
onion rings, pickles, lettuce, blue or cheddar cheese,
peppercorn sauce, croissant bun, truffle chips or salad

— 0 —

Dessert

Crème Brûlée

With forest fruits & biscotti

Set Menu

£70 including drinks

Available daily Friday 19 - Sunday 28 June 2026
12.00 - 21.30

