

EST. *The* 2018

# OYSTER CLUB

BY ADAM STOKES

## DRINKS MENU

## Champagne & Sparkling 125ml

### White

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Giall'Oro, Valdobbiadene Prosecco Superiore<br>DOCG, Ruggeri, Italy | 8  |
| Blanc de Blancs, Hattingley Valley,<br>Hampshire, England           | 12 |
| Brut Mosaique,<br>Champagne Jacquart, France                        | 13 |

### Rosé

|                                                          |    |
|----------------------------------------------------------|----|
| Sparkling Rose, Hattingley Valley,<br>Hampshire, England | 14 |
|----------------------------------------------------------|----|

### White 175ml

|                                                                          |                                                                                      |
|--------------------------------------------------------------------------|--------------------------------------------------------------------------------------|
| Picpoul de Pinet 'Les Prades', Caves de l'Ormarine,<br>Languedoc, France | 7.50                                                                                 |
| Viognier, Bogle Vineyards,<br>California, USA                            | 11                                                                                   |
| <del>Shoreline, Lyme Bay,<br/>Devon, England</del>                       |  |
| Albarino, Mar de Frades,<br>DO Rias Baixas, Spain                        | 11.50                                                                                |
| Chablis 1er Cru 'Les Vaillons', Dom Defaix,<br>Burgundy, France          | 15                                                                                   |
| Sauvignon Blanc, Cloudy Bay,<br>Marlborough, New Zealand                 | 17                                                                                   |
| Meursault, Dom Jean-Michel Gaunoux,<br>Burgundy, France                  | 23.50                                                                                |

### Rosé 175ml

|                                                                |    |
|----------------------------------------------------------------|----|
| Rosé Sicilia DOC, Planeta, Sicily, Italy                       | 7  |
| Symphonie Rosé, Chateau Sainte Marguerite,<br>Provence, France | 13 |

### Red 175ml

|                                                                   |       |
|-------------------------------------------------------------------|-------|
| Cabernet Franc 'Estacion 1883',<br>Trapiche, Mendoza, Argentina   | 9.50  |
| Chorey-Les-Beaune, Dom Maillard<br>Père et Fils, Burgundy, France | 15.50 |
| Barolo DOCG, Fontanafredda,<br>Piemonte, Italy                    | 21    |

### Sake 125ml

|                                                                                   |   |
|-----------------------------------------------------------------------------------|---|
| Fukukomachi Junmai Karakuchi Evening Sky,<br>Kimura Shuzo - mineral - crisp - dry | 9 |
|-----------------------------------------------------------------------------------|---|

## Cocktails

### Signature Cocktails

|                                                                                                                                |       |
|--------------------------------------------------------------------------------------------------------------------------------|-------|
| The Oyster Club Martini                                                                                                        |       |
| <i>mediterranean gin, fino sherry, seaweed, peppercorn, salt<br/>creating the ultimate gin martini to accompany any oyster</i> | 12.50 |
| Rhubarb Blush                                                                                                                  |       |
| <i>vodka, rhubarb, ginger, lime</i>                                                                                            | 10    |
| Kraken and Smoke                                                                                                               |       |
| <i>spiced rum, apple, lime, smoked ginger ale</i>                                                                              | 10.50 |
| South Coast Spritz                                                                                                             |       |
| <i>infused cornish pastis, cornish gin, mint, grapefruit, soda</i>                                                             | 11    |
| Coupe D'Or                                                                                                                     |       |
| <i>champagne, licor 43, citrus gin, lemon</i>                                                                                  | 13.50 |

### Classics with a Twist

|                                                              |      |
|--------------------------------------------------------------|------|
| Rose Clover Club                                             |      |
| <i>rose spirit, raspberry gin, lemon, egg white</i>          | 11   |
| New Fashioned                                                |      |
| <i>bourbon, maple syrup, orange, walnut bitters</i>          | 10   |
| Sloegroni                                                    |      |
| <i>sloe gin, dry gin, sweet vermouth, campari</i>            | 14   |
| Marmalade Margarita                                          |      |
| <i>cacao infused tequila, mescal, spicy orange marmalade</i> | 9.50 |
| Elderflower Julep                                            |      |
| <i>bourbon, mint, elderflower</i>                            | 12   |

### Sweet Treats

|                                                   |    |
|---------------------------------------------------|----|
| Banoffee Bliss                                    |    |
| <i>banana rum, toffee, vanilla</i>                | 9  |
| Lemon Cheesecake                                  |    |
| <i>biscoff washed cointreau, lemon, egg white</i> | 10 |
| Chocolate Cookie Espresso Martini                 |    |
| <i>vodka, espresso, chocolate cookie</i>          | 12 |

### Mocktails

|                                                    |    |
|----------------------------------------------------|----|
| Espresso MartiNO                                   |    |
| <i>seedlip spice, cold brew espresso</i>           | 10 |
| Sunshine Grove                                     |    |
| <i>seedlip grove 42, sunshine syrup, soda</i>      | 10 |
| Mediterranean Garden                               |    |
| <i>seedlip garden 108, orange, rosemary, tonic</i> | 9  |

### Gin 25ml

|                                                 |      |
|-------------------------------------------------|------|
| Tarquin's Cornish Dry - <i>Cornwall</i>         | 4.75 |
| Chase GB Extra Dry - <i>Hereford</i>            | 4.75 |
| Audemus Pink Pepper - <i>Cognac</i>             | 5    |
| Langley's No. 8 - <i>Birmingham</i>             | 5    |
| Tanqueray No. 10 - <i>Edinburgh</i>             | 5.50 |
| Gin Mare - <i>Barcelona</i>                     | 5.50 |
| Tarquin's Rhubarb & Raspberry - <i>Cornwall</i> | 5.50 |
| Tarquin's Blackberry - <i>Cornwall</i>          | 5.50 |
| Tarquin's Strawberry & Lime - <i>Cornwall</i>   | 5.50 |
| Chase Pink Grapefruit - <i>Hereford</i>         | 6    |

### Vodka 25ml

|                                           |      |
|-------------------------------------------|------|
| Chase Original - <i>Hereford</i>          | 4.50 |
| Manly Marine Vodka - <i>NSW Australia</i> | 5    |
| Belvedere - <i>Poland</i>                 | 5.50 |
| Chase Smoked - <i>Hereford</i>            | 6    |

### Rum/Cachaca 25ml

|                                                   |      |
|---------------------------------------------------|------|
| Havana Club 3yo - <i>Cuba</i>                     | 3.75 |
| Koko Kanu – Coconut - <i>Jamaica</i>              | 3.75 |
| Kraken – Spiced - <i>Trinidad</i>                 | 5    |
| Diplomatico Reserva - <i>Venezuela</i>            | 7    |
| Plantation XO, 20th Anniversary - <i>Barbados</i> | 8    |
| Abelha Silver Organic Cachaca - <i>Brazil</i>     | 5.50 |

### Vermouth / Aperitif 50ml

|                                    |      |
|------------------------------------|------|
| Lively White Vermouth, Regal Rogue | 7    |
| Daring Dry Vermouth, Regal Rogue   | 7    |
| Bold Red Vermouth, Regal Rogue     | 7    |
| Aperol                             | 5.50 |
| Campari                            | 5.50 |
| Noilly Prat                        | 4    |
| Tarquin's Seadog Cornish Pastis    | 9    |

### Mexcal / Tequila 25ml

|                                            |      |
|--------------------------------------------|------|
| Espolon Blanco Tequila - <i>Mexico</i>     | 4.75 |
| Espolon Reposado Tequila - <i>Mexico</i>   | 5.50 |
| QuiQuiRiQui Espadin Mezcal - <i>Mexico</i> | 4.75 |

### Beer / Cider 330ml

|                                                             |      |
|-------------------------------------------------------------|------|
| Estrella Damm - <i>Barcelona</i>                            | 5    |
| Dancing Bier German Lager, Magic Rock - <i>Huddersfield</i> | 5.50 |
| British Pale Ale, Empress - <i>London</i>                   | 5.50 |
| Dark Arts Stout, Magic Rock - <i>Huddersfield</i>           | 5.50 |
| Lucky Saint - 0.5% Lager - <i>Bavaria</i>                   | 5.50 |
| Estrella Wheat - <i>Barcelona</i>                           | 5.50 |
| Chapel Down Curious Apple Cider - <i>Kent</i>               | 5    |

### Liqueur 25ml

|                                                               |      |
|---------------------------------------------------------------|------|
| Limoncello, Tosolini                                          | 4.75 |
| Frangelico                                                    | 4    |
| Grand Marnier                                                 | 4.75 |
| Elderflower Liqueur, Chase                                    | 3.75 |
| Licor 43                                                      | 4.75 |
| Fernet Branca                                                 | 3.75 |
| Coffee Liqueur, Mr Black                                      | 5    |
| Amaretto, Lazzaroni                                           | 4    |
| Cotswolds Cream Liqueur                                       | 4.75 |
| Umami, Audemus<br><i>delicious when paired with an oyster</i> | 7    |
| Heerings Cherry Liqueur                                       | 5    |

### Sake

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| Fukukomachi Junmai Karakuchi Evening Sky,<br>Kimura Shuzo - <i>mineral - crisp - dry 72cl</i> | 52 |
| <del>Gozenshu 9 Yuzushu Sake, Tsuji Honten<br/><i>yuzu marmalade - sweet - 50cl</i></del>     | ●  |
| Junmai Ginjo Sparkling Sake, Akashi-Tai<br><i>citrus - melon - refreshing - 30cl</i>          | 39 |

### Whiskey / Bourbon 25ml

|                                                |      |
|------------------------------------------------|------|
| Woodford Reserve - <i>Kentucky</i>             | 4.75 |
| Jack Daniel's Single Barrel - <i>Tennessee</i> | 7.50 |
| Sazerac Straight Rye - <i>Kentucky</i>         | 7.50 |

### Whisky / Single Malts 25ml

|                                                     |      |
|-----------------------------------------------------|------|
| The Naked Grouse - <i>Scotch</i>                    | 4.75 |
| Nikka From the Barrel - <i>Japan</i>                | 6    |
| Suntory Yamazaki Distiller's Reserve - <i>Japan</i> | 9    |
| Dalmore 15yo Whisky - <i>Highland</i>               | 10   |
| Jura 12yo - <i>Island</i>                           | 6.50 |
| Bruichladdich, The Classic Laddie - <i>Islay</i>    | 7    |

### Digestifs 25ml

|                                    |      |
|------------------------------------|------|
| VSOP H by Hine                     | 5.50 |
| XO Fine Champagne Bache-Gabrielsen | 8.50 |
| Hennessy XO                        | 21   |
| Grappa Tradizione, Nonino          | 5    |
| VSOP Bas Armagnac, Castarède       | 8    |
| Somerset Cider Brandy 5 Years Old  | 6    |

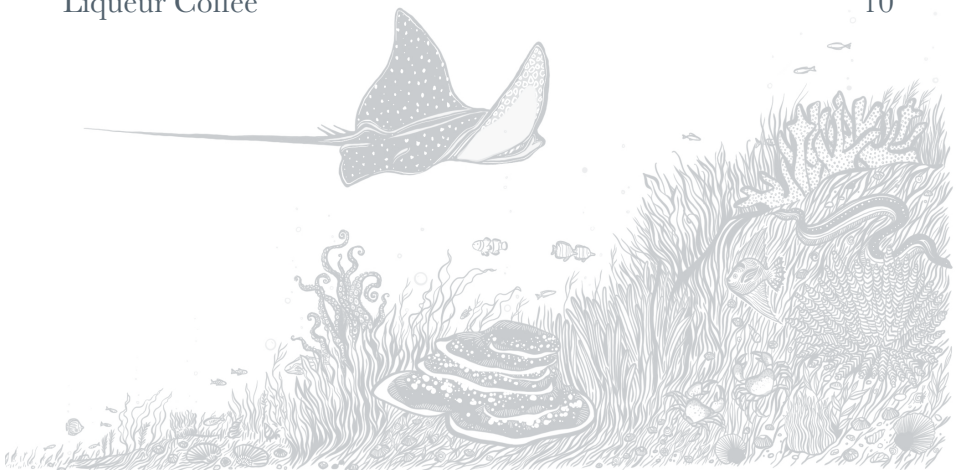


## Softs

|                                          |      |
|------------------------------------------|------|
| Seedlip Garden 108                       | 3.50 |
| Seedlip Grove 42                         | 3.50 |
| Seedlip Spice                            | 3.50 |
| REAL Kombucha - Royal Flush              | 5.50 |
| Elderflower presse, Cornish Orchards     | 3.50 |
| Rhubarb Sparkle, Kingsdown               | 4    |
| Ginger Beer, Fever Tree                  | 3    |
| Smoky Ginger Ale, Fever Tree             | 3    |
| Tonic Water, Fever Tree                  | 3    |
| Light Tonic Water, Fever Tree            | 3    |
| Mediterranean Tonic Water, Fever Tree    | 3    |
| Soda Water, Fever Tree                   | 3    |
| Lemonade, Fever Tree                     | 3    |
| Fresh Juice: Orange, Apple, Cranberry    | 3    |
| Pineapple, Pago                          | 4    |
| Tomato, Pago                             | 3.50 |
| Coca Cola Zero                           | 2    |
| Diet Coca Cola                           | 2    |
| Blood Orange, San Pellegrino             | 3    |
| Still / Sparkling water, Kingsdown 330ml | 2    |
| Still / Sparkling water, Kingsdown 750ml | 3.50 |

## Hot Drinks

|                                                 |      |
|-------------------------------------------------|------|
| Coffee                                          | 4    |
| Tea                                             |      |
| <i>english breakfast, earl grey, peppermint</i> | 4    |
| Hot Chocolate / Mocha                           | 4.50 |
| Liqueur Coffee                                  | 10   |



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