

PARTY BOARDS (PRICING PER HEAD)

Suffolk fennel salami, Suffolk chorizo,
Woodall's air dried ham, pickles, olives
9.5

Rosary Ash goat's cheese, Sharpham Brie,
Oxford Blue, Lincolnshire Poacher, quince jelly,
seeded crackers
14.5

Venison & chestnut sausage roll,
Severn & Wye smoked salmon, capers & mizuna
on sourdough toast, duck, juniper
& coriander croquettes, chicken liver parfait on
sourdough toast, mini bubble & squeak cakes,
root vegetable crisps, herby crème fraiche,
winter pickles
24.5

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 6 or more. (V) suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

The Oyster Shed | Angel Lane | London | EC4R 3AB
TEL. 020 7256 3240 | EMAIL. oystershedevents@geronimo-inns.co.uk | oystershed.co.uk
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