

Fishworks oyster masterclass

Our 1.5 hours oyster master class is a great chance not only for the oyster lovers, but also for those curious to get to know and understand these tiny mollusc species. There is the theory part, which takes us through the history and growing off different types of oysters. Then we show you how to shuck some oysters. To have the grand finale you taste your way around the map of British Isles and France by eating 12 different oysters paired with wine of our Sommeliers choice. By the end of it you will be experts!

£70pp Package

Welcome glass of bubbles
Selection of 12 oysters
Two glasses of wine recommended by our sommelier
Group size: 8-12 people

£95pp Package contains

Welcome glass of bubbles
Selection of 12 oysters
Two glasses of wine recommended by our sommelier
Three course lunch (drinks not included)
Group size: 8-12 people

If you have a food allergy or intolerance, please let us know before you order. While we do everything we can to control cross-contamination, our kitchens handle all allergens and so do the places our ingredients come from.