



By appointment to
Her Majesty Queen Elizabeth II
Fishmonger
James Knight of Mayfair

James Knight
OF MAYFAIR



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H. R. H. The Prince of Wales
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Your guide to oyster tasting

There are two types of oysters widely consumed and available in the UK. The Pacific (or rock) oyster available all year round and the native (or flat) oyster available from September to April.

The flavour of oysters reflects the minerals, salinity and the type of algae they eat in the water. Like wine, oysters gain much of their flavour from their terroir. Oyster tasting is like wine tasting. We recommend that you chew your oyster a little and take a little air in to allow the flavours to cross the palette and develop fully. Take note of flavour (light, medium or full), saltiness (neutral to briny), and sweetness (neutral to strong).

Whitstable Rocks

Description: One of the largest oysters on the market, it has a meaty texture and an aroma of seaweed and rockpools, with a crisp metallic smack of tin with salt.

Origin: Kent **Price:** 85p each

Menai Rocks

Description: This silky Welsh oyster has a mild but defined aroma of sea salt, but also has an unmistakable taste of citrus, apples and herbs, combined with copper and an earthy base reminiscent of a forest floor.

Origin: Wales **Price:** £1.05 each

Colchester Natives

Description: Firm and creamy, a Colchester oyster smells of iodine and ozone: the open sea. It has a very clear flavour of salted butter, and a metallic finish tinged with potting soil and mushroom.

Origin: Essex **Price:** £1.75 each

Fin de Claire Rocks

Description: These oysters have been refined in a clay-bottomed bed which provide extra texture and sweetness, with a distinct nutty flavour.

Origin: Brittany, France **Price:** £1.25 each

Carlingford Rocks

Description: Full, rich creamy oysters with a sweet finish of apples, pears and avocado. A sharp metallic zing in the midst of soothing sweetness.

Origin: County Down, Ireland **Price:** 75p each

Large Scottish Natives

Description: These oysters smell of a sandy shore. Juicy and plump, they have a clean, earthy zinc finish, combined with a nutty, woody flavour.

Origin: Loch Ryan, Scotland **Price:** £2.45 each

Small Scottish Natives

Description: These button natives have undertones of lemon and cut grass, alongside a clean, earthy zinc finish.

Origin: Loch Ryan, Scotland **Price:** £1.75 each

Jersey Rocks

Description: These thin and delicate oysters have a crisp flavour of green wood and cucumber; with a hint of lemon. Once aerated, a lingering tang of stainless steel can be identified.

Origin: Jersey **Price:** 99p each

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