

• L U N C H •

Autumn

Oscar's

Starters

- Seasonal Soup**, warm bread, whipped butter (V) (Ve available)
- Smoked Duck**, Asian salad, red radicchio, coriander, chilli, sticky walnuts
- Labneh**, pomegranate, sumac, glazed fig, fried pitta, crisp kale, dark honey (v)
- Spiced Lamb Kofta Kebab**, raita sauce, rocket, sourdough
- Tuscan Flatbread**, roasted sweet pepper & tomato hummus, vegan cheese (V, Ve)

Mains

- Wild mushroom & tarragon pappardelle** pasta, parmesan (v)
- Chicken Kiev**, tartiflette, charred tenderstem broccoli, chive & garlic cream sauce
- Braised Lamb Shoulder**, minted roast new potato, savoy cabbage, jus, rosemary & thyme crumb
- Beer Battered Haddock**, triple cooked chips, mushy peas and tartare sauce

Desserts

- Homemade Caramel & Apple Crumble Tart**, double pouring cream
- Chocolate Brownie**, double chocolate sauce, vanilla ice cream
- Abbey House Eton Mess**
- Spotted Dick**, vanilla bean crème Anglaise

Main Course £11, 2 courses £13, 3 courses £17

SANDWICHES

All served on soft bread with salad and sea salt crisps and coleslaw, or seasonal soup (£3 Supplement)

- Cured Ham, tomato & rocket £8
- Two Cheese & spring onion (v) £7
- Egg & Cress, mayonnaise (v) £7
- Coronation Chicken £9
- Tuna & Cucumber £8

HOT BAGUETTES

All served with salad and vegetable crisps, or seasonal soup (£3 supplement)

- Cajun Chicken, creamy cajun sauce £9
- Ham Hock, gherkin, smoked Applewood cheese £9
- Steak, blue cheese & caramelised onion £9
- Two cheese & spring onion (v) £8

SIDES

- Triple Cooked Chips £5
- Onion Rings £5
- House Salad £5

DESSERTS

- Homemade Caramel & Apple Crumble Tart**, double pouring cream £5
- Chocolate Brownie**, double chocolate sauce, vanilla ice cream £5
- Abbey House Eton Mess** £5
- Spotted Dick**, vanilla bean crème Anglaise £5
- Freshly Baked Scone**, served with clotted cream and jam £4

PLEASE MAKE OUR TEAM AWARE OF ANY ALLERGENS YOU HAVE.