

Oscar's

10th Birthday Sunday Lunch

STARTERS

Duo of Soup, Leek & Potato and Roasted Plum Tomato, warm bread, whipped salted butter (v)

Mussels Marinere, parsley & garlic cream sauce, warm wedge of sourdough

Ham Hock and Asparagus Terrine, Apricot & Cranberry Chutney, Toasted Brioche

Lamb Kofta, geek salad mint yogurt warm pitta bread

Hummus, halloumi, fried pitta, baba ghanoush, dark honey pomegranate salsa (v)

MAINS

Roast Sirloin of Beef, rosemary & garlic roasted potatoes, roast carrot, honey glazed parsnip, medley of vegetables, Yorkshire pudding & gravy

Pan Fried Chicken Breast, cream chive mash potato, roast carrot, red cabbage, medley of vegetables & gravy

Pork Loin, rosemary & garlic roasted potatoes, roast carrot, honey glazed parsnip, medley of vegetables Yorkshire pudding, gravy

Pan Fried Seabass Fillet's, parsley crushed new potatoes, cherry tomato, Tenderstem broccoli, chive cream sauce

Beef Burger, Siracha Mayo, Caramelised Onions, Cheese, Baby Gem, dressed salad & fries

Roast Vegetable Strudel, sweet potato mash, tender stem broccoli (v)

Wild Mushroom & Asparagus Risotto, parmesan shaving, pea shoots (v)

PUDDINGS

Strawberry & Prosecco Roulade, mixed berry compote

Double Chocolate Brownie, vanilla ice cream

Baileys Cheesecake, coffee meringue

Baked Apple & Cinnamon Pie, crème anglaise

3 COURSES - £35

PLEASE MAKE OUR TEAM AWARE OF ANY ALLERGENS YOU HAVE.

Some dishes can be made vegan on request, please ask your server.

Please ask your server for gluten-free options. Please note - some dishes may include a trace of alcohol.