

Oscar's Lunch

Starters

Homemade Soup of the Day, tin loaf, whipped salted butter (v)

Lightly Dusted Squid, garlic & lemon aioli

Ardennes Pate, red onion chutney, melba toast dressed leaf

Sweet Potato Risotto, pickled walnuts, micro herbs (v)

Mains

Oven Baked Lemon, Garlic & Thyme Chicken Breast, sweet potato puree, roasted new potatoes, green beans, gravy

Salmon & Smoked Haddock Fish Pie, dill, topped with creamy mash & garden peas

Beer Battered Haddock, crushed garden peas, triple cooked chips, tartare sauce

Lamb Stew, creamed mash potato, buttered vegetables, crispy kale

Butternut Squash & Lentil Wellington, cannon potato, roasted red pepper & courgette stew (v) (vg)

Desserts

Warm Baked Apple Pie, vanilla custard

Sticky Toffee Pudding, salted caramel sauce, vanilla bean ice cream

Espresso Cheesecake, coffee latte whipped cream, cocoa powder, walnuts

1 course £15, 2 course £20, 3 course £24

Ciabattas £13

All served on rustic sourdough roll, served with dressed leaf, salted crisp

Pastrami Reuben, cheese, Thousand Island dressing

Prosciutto & Buffalo Mozzarella, tomato, rocket, balsamic glaze

Roast Ham, piccalilli & leaf

Tuna Mayonnaise, crisp gem lettuce, red onion, cucumber

Dressed Cucumber, Vegan feta cheese, lemon olive oil (v)

Egg Mayonnaise, black pepper (v)

Cheddar Cheese, tomato & rocket (v)

Teacakes & Scones

Toasted Tea Cake, whipped salted butter, rich jam preserve £4

Fruit Scones, whipped salted butter or clotted cream, & rich jam preserve £4

Add a tea or filter coffee for an additional £2

Sides £6

House Salad with wholegrain mustard dressing

Salt & Pepper fries

Buttered cabbage & bacon

Beer Battered onion rings

Triple Cooked Chips

Desserts £6

Warm Baked Apple Pie, vanilla custard

Sticky Toffee Pudding, salted caramel sauce, vanilla bean ice cream

Espresso Cheesecake, coffee latte whipped cream, cocoa powder, walnuts

Please let our team know if you have an allergy or intolerance