

Dinner at Oscars

STARTERS

- Soup of the Day**, whipped salted butter, baked bread roll £8
Smoked Salmon Tostadas, crème fraiche, pickled red onion, fresh chilli £9
Pulled Pork & Prune Bon Bons, quince puree, chopped salad, crispy onions £9
Brie on Toasted Brioche, wild mushrooms, apricot ketchup, pickled walnuts & grated truffle £10
Pressed Chicken & Duck Leg Terrine, brioche toast & damson chutney £11
Asparagus, chive Hollandaise, cured egg yolk, chive oil & sourdough crumb £10 (v)

MAINS

- Mushroom, Spinach & White Truffle Suet Pudding**, carrots, spring onion & chive mash, gravy (v) (vg) £17
Puff Pastry Wellington Slice, butternut squash, chickpea, sweet potato, carrot & walnuts, smokey red pepper & redcurrant chutney, hasselback potatoes, asparagus, plum tomato & mixed herb sauce (v) (vg) £17
Roast Cornfed Chicken Breast, parmesan & chive new potatoes, roasted root vegetables £25
Beer Battered Haddock, triple cooked chips, mushy peas, tartare sauce, lemon wedge £19
Sea Trout, jersey royals, samphire, brown shrimp, asparagus & lemon butter sauce £22
Lamb Rump, peas & pancetta, potato fondant, salsa verde £32
Duck Breast, root vegetables, carrot puree, shimeji mushrooms, broccoli, jus £28
Leaf Salad with Freekeh, lentils, black rice & chickpeas in a slightly lightly spiced harissa dressing £16 (v) (vg)
(Add chicken £6)

Steaks

- All served with on the vine cherry tomatoes, portabella mushrooms, triple cooked chips & dressed leaf salad
8oz Sirloin Steak £34
7oz Fillet £37
12oz Pork Tomahawk £33

Burgers

- All served on a toasted bun, with baby gem, sliced tomato & salted fries
Buttermilk Chicken Breast, hash brown, dill pickle, lemon & black pepper mayo £18
Beef Patty & Cheese, chorizo, garlic butter, fried onions £18
100% Plant Based Patty & Cheese £17 (vg) (v)

SIDES £6

- Beer battered onion rings
Triple cooked chips
Parmesan & chive fries
Mac & cheese, crispy herb crumb
Roasted root & honey vegetables
Dressed crisp salad
Lemon butter greens

SAUCES £4

- Two peppercorn
Blue cheese & chive

DESSERTS

- Tarte Au Citron**, strawberry & passion fruit salsa, raspberry sorbet £9
Sticky Toffee Pudding, miso caramel sauce, vanilla ice cream £8
White Chocolate, Blackberry & Blackcurrant Brulé Tart, lemon crème fraiche, roasted rhubarb £8
Selection of Cheese & Biscuits, celery, grapes, red onion chutney whipped salted butter, artisan crackers £12

Please let our team know if you have any allergies or intolerances

PLEASE NOTE TABLES OF 8 AND ABOVE INCUR A 10% DISCRETIONARY SERVICE CHARGE