

Dinner at Oscars

STARTERS

- Soup of the Day**, whipped salted butter, warm bread £8
Guinea Fowl, Ham Hock & Leek Terrine, bacon jam, dressed leaf, toasted brioche £10
Smoked Salmon, dill crème fraiche, capers, baby watercress, warm sourdough £10
Stilton Panna Cotta, poached pear, walnuts herb croutons £9 (v)
Butternut Squash & Pine Nut Risotto, dressed rocket £8 (v) (vg)

MAINS

- Duck Breast & Leg Bon Bon**, beetroot paint, Chantenay carrots, cannon potato, jus £27
Cauliflower Cheese Tart, tenderstem broccoli, parmentier potatoes, butternut squash puree (v) (vg) £24
Beetroot Wellington, hasselback potatoes, cavolo nero, pea & bean medley, cranberry chutney (v) (vg) £24
Whole Plaice on the bone in papeete, miso vegetables, pak choi, lemon £26
Chicken Supreme, parmesan & tarragon gnocchi, baby braised leek, baby corn £26
Lamb Shoulder, cannon potato, fennel, crispy onions, mint jus £28
Beer Battered Haddock, served with garden peas, triple cooked chips, tartare sauce, lemon wedge - choose from either:
Coriander & Lime £19
Sea Salt & Cracked Black Pepper £19

Steaks

All served with triple cooked chips, roast tomato, button mushrooms & dressed leaf salad

- 8oz Ribeye Steak** £34
10oz Rump Steak £32

Burgers

All of our burgers are served on a toasted bun with baby gem, tomato, rosemary salted fries & dressed leaf salad

- Bacon Blue Cheese Beef Burger**, caramelised red onion chutney, sourdough bun £18
Grilled Lemon & Garlic Chicken Burger, tomato & black pepper mayonnaise, sourdough bun £18
Breaded Vegan "Chicken Burger" with melted vegan cheese on a toasted brioche £18 (v) (vg)

Salads

- Duo of Beetroot**, goats cheese, pumpkin seeds, buckwheat and broad beans in a honey mustard sauce (v) £18
Quinoa & Avocado, mixed leaf, cucumber, cherry tomato, lemon vinaigrette (v) £18

SIDES £6

- Triple cooked chips
Salt & pepper onion rings
Wild garlic fries
Honey roasted Chantenay carrots
Smoked buttered green vegetables

SAUCES £4

- Blue cheese
Two peppercorn
Garlic butter

DESSERTS

- Tropical Fruit Pavlova**, pineapple, mango, lime, coconut, Chantilly & passion sorbet £11
French Toast, caramel sauce & vanilla ice cream £9
Warm Miso & Chocolate Chip Cookie, honeycomb & fudge ice cream £10
Hazelnut Choux, praline cream caramel cream, caramelised hazelnut & chocolate sauce £11