

Oscars Lunch Menu

Starters

Soup of the Moment, whipped salted butter, baked bread roll

Minted Lamb Chops, whipped feta, dressed leaf

Wild Mushrooms, Stilton sauce, toasted sourdough, truffle oil, greens

Gressingham Duck Liver & Port Pate, fig & cinnamon chutney, toasted brioche, dressed leaf

Compressed Watermelon, feta, cucumber, pine nuts, lime dressing (v) (vg)

Mains

Shin of Beef Cottage Pie, creamed mashed potato, mangetout, green beans

Chicken Supreme, roasted sweet potato, Roscoff onion, broccoli, chicken gravy

Pork & Leek Sausage, bacon & spring onion mash, cabbage & peas, onion gravy

Breaded Haddock, minted new potatoes, dill & chive garden peas

Sun-blushed Tomato & Goats Cheese Bread & Butter Pudding, roasted new potatoes, crisp salad, mustard dressing

Penne all'Arrabbiata, rich tomato sauce, roasted pepper & onions, finished with pea shoots

Add Bone-in Chicken Breast for £8

Desserts

Seasonal Berry Pavlova, Chantilly, jelly & vanilla ice cream

Brioche Bread & Butter, apricot, custard vanilla ice cream

Crème Brulee, spiced bread and pear shortbread

Vegan Chocolate Mousse, poached pears, miso caramel, seasonal berries, raspberry sorbet (vg)

1 course £15, 2 courses £20, 3 courses £25

Toasties £11

All served on either thick white or brown

bloomer bread, with salted crisps & dressed salad

Cheese & Balsamic Onion (v)

Flaked Tuna Mayonnaise

Spinach, Tomato & Parmesan

Pastrami, dill pickle, yellow mustard, cheese

Freshly Baked Jacket Potatoes £12

All served with a dressed salad (availability limited daily)

Classic Beans & Cheese, topped with crispy onions

Cheese, pastrami, sour cream & horseradish

Flaked Tuna Mayonnaise & Cheese

Sandwiches £11

All served on either thick white or brown

bloomer bread, with salted crisps & dressed salad

Cured Ham, fresh tomato, salad

Cheese & Red Onion Chutney

Egg & Chive Mayonnaise

Teacakes & Scones

Toasted Tea Cake, jam preserve, real butter £4

Fruit Scones, served with Devonshire clotted cream

& jam preserve or real butter

Choose From:

Lemon & Blueberry £4.50

Sultana & Cranberry £4.50

Add a tea or filter coffee for an additional £2.50

Sides £6

Truffle & parmesan skin on fries

Chipotle & chilli corn on the cob

Triple cooked chips

Fennel, watercress & orange dressed salad

Minted mushy peas

Desserts £6

Seasonal Berry Pavlova, Chantilly, jelly & vanilla ice cream

Brioche Bread & Butter, apricot, custard, vanilla ice cream

Crème Brulee, spiced bread and pear shortbread

Vegan Chocolate Mousse, poached pears, miso caramel, seasonal berries, raspberry sorbet (vg)

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