

Dinner at Oscars

STARTERS

- Homemade Soup of the Day**, warm bread, whipped salted butter (v) £7
Brussels Pate, beetroot & horseradish chutney, brioche, dressed leaf £8
Mulled Wine Poached Pear, goats cheese, walnuts, sourdough, honey dressing (v) £9
Hummus topped with toasted pine nuts, mixed herb olives, served with sourdough wedge (v) (vg) £9
Pig's Cheek cooked in cloves & winter spices, parsley barley, cranberry pan juice £13
Chicken, Ham Hock & Apricot Terrine, chestnuts, toasted brioche, plum & apple chutney £12
Rolled Smoked Salmon, lemon cream cheese & leaf salad £12

MAINS

- Beer Battered Haddock**, triple cooked chips, mushy peas, lemon wedge, tartare sauce £19
Chicken Supreme, winter greens, Pomme Anna potato, carrot puree, mushroom & Dijon sauce £23
Lamb Shoulder pressing, champ cream mash, beans & peas, lamb jus, crispy shallots £25
Pan Fried Seabass fillets, fondant potato, braised leek, spinach, mussel & chive cream sauce £23
Mediterranean Vegetable Tart, basil & pumpkin seed crumb, fondant potato, green vegetables, rich tomato sauce (v) (vg) £19
Butternut, Kale & Apricot Roast, fondant potato, tenderstem broccoli, green beans, gravy (v) (vg) £19
Traditional Roast Turkey Breast, rosemary & garlic roast potatoes, roast carrot, honey roasted parsnip, sprouts, sage & onion stuffing, pigs in blanket & gravy £19 (GF)

Steaks

- 8oz Sirloin Steak**, Portobello mushrooms, roast tomato, triple cooked chips & dressed salad £31
7oz Fillet Steak, Portobello mushrooms, roast tomato, triple cooked chips & dressed salad £34
Chateaubriand, 16oz, served with roast tomato, portobello mushroom, dressed leaf & a choice of 2 sides 2 sauces £82

Burgers

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

- Two 4oz Beef Burgers**, gherkins, red onion chutney, cheese £17
Halloumi Burger, mushrooms, roast tomato & garlic chutney (v) £17
Lamb & Mint Burger, mint yogurt sauce £18

SIDES £6

- Buttered sprouts & chestnuts
Beer battered onion rings
Rosemary salted fries
Buttered winter greens
Cranberry, green beans, crispy shallot
Pigs in blankets
Cauliflower & broccoli cheese
Mac & Cheese

SAUCES £5

- Peppercorn sauce
Mushroom & Dijon mustard cream sauce
Chimichurri sauce

DESSERTS

- Christmas Pudding**, brandy sauce, cranberries (v) £8
Salted Pistachio Semifreddo, winter berry compote, vanilla cream £8
Blood Orange Pannacotta Tart, biscuit crumb, double cream ice cream £9
Salted Caramel Chocolate Tart, raspberry & strawberry salsa £9
Cheese & Biscuits, 1 person £12 or for 2 people £17

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