

Oscar's

French Steakhouse & Bistro

Lunch

2 courses £20.00 - 3 courses £25.00

Starters

Cream of Celeriac Soup, Toasted Walnuts, Truffle Oil (v)
Rabbit & Chicken Terrine, Celeriac Remoulade, Date Chutney
Grilled Mackerel, Red Peppers, Parsley & Lemon
Chestnut Mushroom Fricassee, Toasted Sourdough, Tarragon Oil (v)

Starter or Main

Moules à la Crème – main with Frites
Oscar's Fishcakes, Dill & Caper Mayonnaise - main with Salad

Mains

Free Range Chicken, Wild Mushrooms, Croquette Potato, Tarragon Sauce
Butter Roasted Cauliflower, Raisin, Black Onion Seed, Cucumber, Yoghurt (v)
Sirloin Flatiron, Provençal Tomato, Grilled Mushroom, Frites, Café de Paris Butter

Aubrey's Steakhouse Selection

Showcasing the best of Aubrey Allen Beef. These larger steaks are from the British Native Breeds dry-aged for a minimum of 35 days.

8oz (227g) Rump Cap - £3 supplement per person

9oz (255g) Ribeye tail on - £8 supplement per person

7oz (200g) Fillet - £10 supplement per person

Served with Frites, Provençal Tomato, Garlic Mushroom and your choice of Bordelaise Sauce, Peppercorn Sauce or Café de Paris Butter

We request a preorder for tables of 10 or more people * For tables of 6 or more a service charge of 10% will be added
SOME OF OUR FOOD CONTAINS ALLERGENS, PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION
ALLERGEN MENUS ARE AVAILABLE UPON REQUEST, PLEASE ASK A MEMBER OF OUR TEAM FOR A COPY