



French Steakhouse & Bistro

## December Dinner

Olives, Saucisson, French Bread

Parsnip & Curry Oil Soup, Parsnip Crisps (V) £8.75

Celeriac Remoulade, Chicory, Toasted Walnuts (V) £8.50

Creamy Garlic Mushrooms, Black Truffle, Toasted Sourdough (V) £9.95

French Country Pâté, Cornichons £9.50

Moules à la Crème (Starter or Main – Main with Frites) £9.95/£18.75



Blythburgh Pork Rib Eye, Mash, Hispi Cabbage, White Wine Sherry Vinegar Sauce £24.00

Merrifield Duck Confit, Puy Lentils, Red Cabbage, Port Sauce £25.00

Cod, Brown Shrimp, Capers, Cauliflower Velouté, Saffron Potatoes £26.00

Roasted Squash Lentil & Feta Strudel, Hispi Cabbage, Sage Cream Sauce (V) £21.00



### Aubrey's Steakhouse Selection

Showcasing the best of British native breeds from Aubrey Allen.

These steaks are dry-aged for a minimum of 35 days.

7oz (198g) Sirloin Flatiron Steak £19.95

10oz (248g) French Rump Cap £25.00

9oz (255g) Rib Eye Tail On £32.00

7oz (200g) Fillet £35.00

*Served With Frites, Mushroom, Rocket, Shallot & Sundried Tomato Salad*

*& your choice of Café de Paris Butter or Peppercorn Sauce*



Crème Brûlée £8.75

Mulled Wine Poached Pear, Almond Granola £8.75

Chocolate Mousse, Candied Pistachios £8.95

French Lemon Tart, Raspberry Coulis £8.50

Selection of French Cheese £9.95

We request a preorder for tables of 8 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

[www.oscarsfrenchbistro.co.uk](http://www.oscarsfrenchbistro.co.uk)