



French Steakhouse & Bistro

## December Lunch

2 courses £26.00 - 3 courses £30.00

Parsnip & Curry Oil Soup, Parsnip Crisps (V)  
Celeriac Remoulade, Chicory, Toasted Walnuts (V)  
Creamy Garlic Mushrooms, Black Truffle Oil, Toasted Sourdough (V)  
French Country Pâté, Cornichons  
Moules à la Crème (Starter or Main – Main with Frites)



Blythburgh Pork Rib Eye, Mash, Hispi Cabbage, White Wine Sherry Vinegar Sauce  
Free Range Chicken, Puy Lentils, Red Cabbage, Red Wine Sauce  
Cod & Salmon Fish Cake, Lemon Butter Sauce, Spinach  
Sirloin Flatiron, Frites, Mushroom, Rocket, Shallot & Sundried Tomato Salad  
Roasted Squash Lentil & Feta Strudel, Hispi Cabbage, Sage Cream Sauce (V)



### 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.

10oz (248g) French Rump Cap - £8.50 supplement

9oz (255g) Rib Eye Tail On - £15.00 supplement

7oz (200g) Fillet - £17.00 supplement

*Served With Frites, Mushroom, Rocket, Shallot & Sundried Tomato Salad  
and your choice of Café de Paris Butter or Peppercorn Sauce*



### Crème Brûlée

Mulled Wine Poached Pear, Almond Granola  
Chocolate Mousse, Candied Pistachios  
French Lemon Tart, Raspberry Coulis  
Selection of French Cheese (£3 supplement)

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)