



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



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

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