



French Steakhouse & Bistro

Dinner

Olives, Saucisson, French Bread

Jerusalem Artichoke Velouté, Toasted Walnuts, White Truffle Oil (v) £8.75

Goats Curd, Yellow Beetroot, Port & Raspberry Vinaigrette (v) £8.50

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

French Country Paté, Cornichons £9.50

Moules à la Crème (*starter or main – main with frites*) £9.95/£18.75



Free Range Pork Tenderloin, Pork Croquette, Cauliflower Purée, Potato Fondant, Mustard Jus £25.00

Pan Roasted Cod, Shellfish Bisque, Tomato & Courgette, New Potatoes £26.00

Coq au Vin, Mash, Savoy Cabbage £24.00

Crispy Polenta, Butternut Squash, Mushrooms, Baby Onions, Hazelnut & Pumpkin Seed (v) £20.00



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.

6.5oz (180g) Sirloin Flatiron Steak £21.00

10oz (284g) French Cut Rump £25.00

9oz (255g) Rib-Eye Tail On £32.00

7oz (200g) Fillet £35.00

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



Crème Brûlée £8.75

Apple Tart Tatin, Vanilla Ice Cream £8.75

Blackberry Cheesecake, Hazelnut Brittle, Chocolate Sorbet £8.95

Dark Chocolate Delice, Milk Ice Cream, Honeycomb £9.50

Selection of French Cheese £9.50

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