



French Steakhouse & Bistro

Lunch

2 courses £26.00 - 3 courses £30.00

Jerusalem Artichoke Velouté, Toasted Walnuts, White Truffle Oil (v)
Goats Curd, Yellow Beetroot, Port & Raspberry Vinaigrette (v)
Creamy Garlic Mushrooms, Black Truffle Oil, Toasted Sourdough (v)
French Country Paté, Cornichons
Moules à la Crème (*starter or main – main with frites*)



Cod & Salmon Fish Cake, Lemon Butter Sauce, Spinach
Coq au Vin, Mash, Savoy Cabbage
Sirloin Flatiron, Frites, Mushroom, Rocket, Shallot & Sundried Tomato Salad
Crispy Polenta, Butternut Squash, Mushrooms, Baby Onions, Hazelnut & Pumpkin Seed (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 (284g) French Cut Rump - £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

Apple Tart Tatin, Vanilla Ice Cream

Blackberry Cheesecake, Hazelnut Brittle, Chocolate Sorbet

Dark Chocolate Delice, Milk Ice Cream, Honeycomb

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