



French Steakhouse & Bistro

Dinner

Olives, Saucisson, French Bread

French Onion Soup, Gruyère Croûte (V) £8.75

Beetroot, Crozier Blue Cheese & Walnut Tart (V) £9.50

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

Baked St Marcellin Cheese with Garlic & Rosemary, Air Dried York Ham, Pickles £9.50

French Country Pâté, Cornichons £9.50

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



Slow Cooked Lamb, Dauphinoise Potato, Piccolo Parsnips, Lamb Jus £26.00

Merrifield Duck Confit, Orange Sauce, Fondant Potato, Savoy Cabbage, Smoked Bacon £25.00

Hake, Orzo & Leek Broth, Salsify, Croutons £26.00

Chestnut & Sage Tortellini, Artichoke & Salsify, Madeira & Truffle 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 Cut Rump £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

Apple Crumble, Vanilla Custard £8.75

Milk Chocolate Mille Feuille £8.95

Treacle Tart, Salted Caramel Ice Cream £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