



## French Steakhouse & Bistro

# Lunch

2 courses £26.00 - 3 courses £30.00

Watercress & Spinach Velouté, Crème Fraîche & Parsley Oil (V)  
Celeriac Remoulade, Chicory, Toasted Walnuts (V)  
Creamy Garlic Mushrooms, Black Truffle Oil, Toasted Sourdough (V)  
Baked St Marcellin Cheese with Garlic & Rosemary, Pickled Red Onion, Cornichon  
French Country Pâté, Cornichons  
Moules à la Crème (Starter or Main – Main with Frites)



Toulouse Sausage, Creamy Mash, Lyonnaise Sauce  
Cod & Salmon Fish Cake, Lemon Butter Sauce, Spinach  
Free Range Chicken Escalope, Dijon Mustard Sauce, Roti Potato, Rocket Salad  
Sirloin Flatiron, Frites, Mushroom, Rocket, Shallot & Sundried Tomato Salad  
Pea, Asparagus, Spring Onion & Broad Bean Risotto, Wild Garlic, Pecorino (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 Cut Rump - £8.95 supplement

9oz (255g) Rib Eye Tail On - £16.00 supplement

7oz (200g) Fillet - £18.00 supplement

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



### Crème Brûlée

Frangipane Tart, Griotte Cherries & Morello Cherry Sorbet

Lemon Curd Slice, Poached Rhubarb, Meringue

Dark Chocolate Delice, Hazelnut & Coffee Ice Cream

Selection of French Cheese - £5 supplement

*Comté, Bleu d'Auvergne, Chaource, Selles sur Cher, Langres*

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)