

Oscar's French Steakhouse & Bistro

December Lunch

2 courses £26 - 3 courses £30

Spiced Cauliflower Soup, Lemon Oil, Crispy Shallot (v) Roquefort, Walnut & Pear Salad Creamy Garlic Mushrooms, Black Truffle Oil, Croutons (v) French Country Pâté, Green Peppercorns, Cornichons Moules à la Crème (Starter or Main - Main with Frites)



Free Range Pork Belly, Fondant Potato, Cabbage & Bacon, Mustard Sauce Coq au Vin, Mash

Cod & Salmon Fish Cake, Lemon Butter Sauce, Spinach Sirloin Flatiron, Frites, Mushroom, Rocket, Shallot & Sundried Tomato Salad Squash, Lentil & Feta Strudel, Sage Cream



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 £8.95 Supplement 90z (255g) Rib-Eye Tail On £16.00 Supplement 70z (200g) Fillet £18 Supplement Served with Frites, Mushroom, Rocket, Shallot & Sundried Tomato Salad and your choice of Café de Paris Butter or Peppercorn Sauce



Crème Brûlée

Spiced Apple Cake, Calvados Custard Chocolate & Orange Tart, Vanilla 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



Oscar's French Steakhouse & Bistro

December Dinner

Olives, Saucisson, French Bread

Spiced Cauliflower Soup, Lemon Oil, Crispy Shallot (v) £8.75 Roquefort, Walnut & Pear Salad £9.95 Creamy Garlic Mushrooms, Black Truffle, Croutons (v) £9.95 Smoked Salmon & Cream Cheese Roulade, Beetroot Relish £9.95 French Country Pâté, Green Peppercorns, Cornichons £9.50 Moules à la Crème (Starter or Main - Main with Frites) £9.95/£18.95



Free Range Pork Belly, Fondant Potato, Cabbage & Bacon, Mustard Sauce £26.00 Coq au Vin, Mash £24.00 Fish Pie, Buttered Greens £25.00 Squash, Lentil & Feta Strudel, Sage Cream £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. 70z (198g) Sirloin Flatiron Steak £24.00 10oz (284g) French Cut Rump £27.00 90z (255g) Rib-Eye Tail On £35.00 7oz (200g) Fillet £38.00

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



Crème Brûlée £9.50 Spiced Apple Cake, Calvados Custard £9.50 Chocolate & Orange Tart, Vanilla Ice Cream £9.50 Selection of French Cheese £12.50 Comté, Bleu d'Auvergne, Chaource, Selles sur Cher, Langres

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