



French Steakhouse & Bistro

Lunch

2 courses £26 - 3 courses £30

White Onion & Cider Soup, Gran Kinara Cheese Crouste (V)

Leeks Vinaigrette (V)

Creamy Garlic Mushrooms, Black Truffle Oil, Croutons (V)

Pork & Pistachio Terrine, Cornichons, Dijon Mustard

Moules à la Crème (Starter or Main – Main with Frites)

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Toulouse Sausages, Mash, Onion Sauce

Coq au Vin Blanc, New Potatoes

Cod & Salmon Fish Cake, Lemon Butter Sauce, Spinach

Beef Bourguignon, New Potatoes

Gnocchi, Evesham Asparagus, Wild Garlic, White Wine Sauce (V)

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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.

See Blackboard For Today's Specials & Sharing Steaks.

7oz (198g) Sirloin Flat Iron - £3.50 Supplement

10oz (284g) French Cut Rump - £9.95 Supplement

6oz (2x180g) Fillet Mignon - £15.00 Supplement

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

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Crème Brûlée

Chocolate & Orange Torte, Cointreau Chantilly

Griottine Cherry Clafoutis, Vanilla Ice Cream

Rice Pudding, Caramel Sauce

Selection of French Cheese - £5 supplement

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

An optional 10% service charge has been added to your bill. This will be shared amongst our team. Please ask if you would like this to be removed.

We request a pre-order for tables of 8 or more people.

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)