



French Steakhouse & Bistro

Lunch

2 courses £26 - 3 courses £30

Potato & Wild Garlic Soup, Gremolata (V)
Pork & Pistachio Terrine, Cornichons, Dijon Mustard
Creamy Garlic Mushrooms, Black Truffle Oil, Croutons (V)
Beetroot, Goats Curd, Candied Walnuts (V)
Moules à la Crème (Starter or Main – Main with Frites)
Provençal Vegetable Couscous, Chickpeas, Feta, Harissa, Pomegranate Dressing (V) (Starter or Main)

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Cornish Lamb's Liver, Crispy Lamb, Red Wine Shallot Sauce, Mash  
Chicken Escalope, Peas, Broad Beans, Jersey Royals, Chicken Jus  
Cod & Salmon Fish Cake, Crab Bisque, Spinach  
Raclette Arancini, Pea Velouté, Little Gem Lettuce, Broad Beans (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 (2x85g) 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  
Griottine Cherry Clafoutis, Vanilla Ice Cream  
Strawberry Bavarois  
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)