

Oscar's

French Steakhouse & Bistro

# Lunch

2 courses £28 - 3 courses £32

Watercress & Spinach Velouté, Lemon Crème Fraîche (v)

Creamy Garlic Mushrooms, Black Truffle Oil (v)

Smoked Ham Hock Terrine, Pickled Spring Vegetables, Mustard Dressing

Moroccan Spiced Couscous, Feta, Radish & Spring Onion Salad, Red Pesto (v) (Starter or Main)

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

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Coq au Vin, Creamy Mash, Spring Greens

Beef Bourguignon, Creamy Mash, Winter Greens

Cod & Salmon Fish Cake, Lemon Butter Sauce, Tomato Concassé

Fish du Jour (See Blackboard)

Fine Herb Gnocchi, Asparagus, Peas & Broad Beans, 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.

7oz (198g) Sirloin Flat Iron - £3.95 supplement

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

7oz (200g) Fillet Steak - £18.00 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

Rhubarb Cheesecake, Lemon Sorbet

Dark Chocolate Mousse, Chocolate Crumb, Crispy Raspberries

Apple Tart, Chantilly Cream, Sorrel Ice Cream

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)