

# OSCAR

## STARTERS

Daily soups £8.50

Tuscan vegetable ribollita,  
rosemary and cavolo nero £9.50 (vg)

Smoked eel, beetroot, fennel  
and horseradish cream £12.50 (gf)

Roast pumpkin and charred onion salad  
with goat's curd £10.50 (v)

Warm ham hock, sweetbreads,  
piccalilli salad £11.50

Baked rye bay scallop gratin with brown shrimp and  
lemon butter £6.50 each

Tricolore salad £12.50 (v)

Lobster cocktail £18.50

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Hand carved Loch Fyne smoked salmon,  
lemon and sourdough toast £18

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## MAINS

Spiced coq au vin, parsnip purée,  
bourguignon garnish £19.50 (gf)

Venison, pithivier of game, carrot purée  
and glazed onions £28

Partridge with Swiss chard, girolles,  
quince and chestnuts £26 (gf)

Black cod, bok choy and Furikake rice £35

Aubergine and pine nut caponata  
with couscous £18.50 (vg)

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Salt baked whole sea bass £30  
with Béarnaise, tartare or beurre blanc (gf)

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## GRILL

Yellowfin tuna £20 (gf)

21 day dry aged 10oz beef fillet £39 (gf)

21 day dry aged 10oz ribeye £35 (gf)

Dover sole 12oz £35 / 16oz £42 (gf)  
with Béarnaise, tartare or beurre blanc

## PASTA AND SALADS

Wild mushroom consommé with herb gnocchi,  
confit tomato and pickled mushrooms £11.50 / 21 (v)

Oxtail ragù pappardelle, Parmesan,  
crispy capers and tarragon £12.50 / £22

Warm spelt, cashews, broccoli and lentils with  
sherry vinaigrette £14.50 / £21.50 (vg)

Caesar salad £16.50 / Chicken £21.50 /  
Prawn £23.50

Tuna Niçoise salad £23.50 (gf)

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## SIDES

£6

Steamed sprouting broccoli, lentil vinaigrette (vg)

Radicchio salad, blistered grapes,  
shallot and zatar (vg)

Buttered mashed potatoes (v)

Hand cut chips, rosemary and sea salt (vg)

Rocket and Parmesan salad (v)

Garden salad (vg)

Buttered greens (v)

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## DESSERTS

Chocolate liégeois £8.50 (gf)

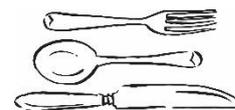
Cherry Bakewell sponge, clotted cream £8

Butternut squash brûlée, nutmeg crème fraîche £8

Caramelised pear and mousse with  
chocolate ice cream £8

Baileys and coffee opéra, brownie  
with espresso sorbet £8.50 (v) (gf)

Selection of artisanal cheese £14.50 (v)



We hope you enjoy your meal. Tim & Kit Kemp

All prices are inclusive of VAT

A discretionary 12.5% charge will be added to your bill

For more information on allergens or dietary requirements, please speak to one of the team  
(v) - vegetarian (vg) - vegan (gf) - gluten free