

Oscar's



DINNER MENU

NIBBLES

OLIVES
1.50

HOME ROASTED NUTS
1.50

BREAD BOARD TO SHARE
Homemade Breads, Olives, Roasted Garlic, Pickles, Hummus, Flavoured Butters
12.50

STARTERS

SOUP OF THE DAY
Warm Rustic Bread
4.95

VENISON BONBONS
Peppered Brie Macarons, Chorizo Mayo, Soft Boiled Quail Eggs
7.95

SCALLOP & SMOKED HADDOCK SCOTCH EGG
Lentil Dahl, Curry Oil, Coriander
8.95

MEZE PLATE
Scorched King Prawns, Compressed Watermelon, Yoghurt, Feta Cheese, Parma Ham
7.25

BEETROOT TARTARE
Pickled Silver Onions, Goats Milk Ice Cream
7.25

HOME SMOKED SALMON
Crumpets, Crispy Capers, Poached Quail Egg
7.95

OSCAR'S BALLOTINE
Barbeque Duck Leg, Ham Hock, Cumbrian Chicken, Homemade Bread, Gooseberry & Ginger Chutney
7.25

BARBEQUED & CIDER BRAISED OX CHEEK
Forrestiere Compote, Pickled Walnuts
7.95

SIDE ORDERS

HOUSE FRIES	3.00
TRIPLE COOKED CHIPS	3.00
SWEET POTATO FRIES	3.00
BEER BATTERED ONION RINGS	3.00
HOUSE SALAD	3.00
MIXED BUTTERED VEGETABLES	3.00

MAINS

FREE RANGE PORK BELLY
King Scallop, Cauliflower, Black Pudding, Courgette & Truffle Noodles
16.50

FISH 3 WAYS
Pan Fried Seabass, Lobster Ravioli, Spiced Calamari, Squid Ink Risotto, Creamed Spinach
18.95

SMOKED LAMB RUMP
Asparagus, Garlic Mash, Baby Gem, Carrot, Yoghurt
19.95

OPEN RAVIOLI
Asparagus, Butternut Squash, Wild Mushroom, Parmesan, Black Truffle
13.50

VENISON TASTING
Loin, Mini Shoulder Pudding, Mini Venison & Blue Cheese Croquette, Minted Crushed Peas, Girole Mushrooms, Solferino Veg
22.95

ORIENTAL SALMON
Soy Glaze, Pak Choi, Kimchi, Yuzu, King Prawn Wonton, Aromatic Master Stock
17.50

STUFFED SADDLE OF RABBIT
Ravenglass Crab & Scallop Lasagne, Mandarin, Asparagus, Carrot, Cabbage, Bacon
16.50

PAN FRIED SEABASS
Squid Ink Risotto, Mussel Kievs
16.25

BURGERS

All of our burgers are served in a toasted brioche bun with kimchi mayo, lettuce, tomato, onion rings, house fries & coleslaw
13.95

OSCAR'S 21 DAY AGED SIRLOIN CHEESE BURGER

PORK & APPLE SCRUMPY CIDER BURGER

DUCK & CHILLI BURGER

PORK, MANGO & STILTON BURGER

SLIDER BURGERS
Mini Oscars Burger, Mini Chicken Kiev, Mini Duck & Chilli Burger, Sauces & Aspen Fries

FAVOURITES

CHEESE PASTY
'Kick Ass' Cheddar, Triple Cooked Chips, Vegetable Gravy, Mushy Peas
13.50

21 DAY AGED SHORT RIB, PULLED FEATHERBLADE, ALE & MUSHROOM PIE
Triple Cooked Chips or Creamy Mash & Red Cabbage or Mushy Peas
15.50

HALF ROAST CHICKEN
Piri Piri & Lime Fries, Coleslaw, Gravy
14.25

BEER BATTERED HADDOCK
Triple Cooked Chips, Marrowfat Peas, Tartare Sauce
13.95

JIM BEAM SMOKED RIBS
½ Rack
6.25
Full Rack, Sweet Potato Fries & Coleslaw
14.50

FROM THE GRILL

Our Steaks are Himalayan salt aged, locally sourced & served with Tomato, Mushroom, Onion Rings, Triple Cooked Chips

RIBEYE	SIRLOIN	FILLET
25.00	25.00	30.00

Sauce to Accompany;
Peppercorn or Blue Cheese
1.50 each

DESSERT

GUINNESS CHOCOLATE FONDANT
Real Ale Ice Cream, Fresh Raspberries
6.00

BLACK FOREST BRULEE
Cherry Shortbread
6.00

OSCAR'S MESS
Vanilla Panna Cotta, Meringue & Fresh Berries
6.00

GIN, LEMON & LIME CHEESECAKE
Think G & T on a Plate!
6.00

AFFOGATTO
Homemade Biscotti, Vanilla Ice Cream, Espresso Shot
6.00

CHEESE SELECTION
Quince, Grapes & Artisan Crackers - Smoked Brie, Black Bomber, Kidderton Ash, Crumbly Lancashire, Blue Cheese with Truffle & Honey
7.95

PLEASE MAKE OUR TEAM AWARE OF ANY FOOD ALLERGIES YOU MAY HAVE. MOST OF OUR DISHES CAN BE MADE GLUTEN FREE