

## STARTERS

Freshly made soup of the day, served with warm bread	6.00
Black pudding, poached egg, crispy bacon lardons, wholegrain mustard sauce.	6.50
Goats cheese on toasted brioche, ginger and chilli dressing, leaf salad, balsamic glaze	6.50
Pan seared scallops, chorizo, pea puree, micro herbs	8.50
Brandy chicken liver pate, red onion chutney, sourdough toast.	7.50
Rosemary and garlic camembert, tomato chilli and garlic chutneys, warm breads.	9.50
Roasted red pepper arancini, watercress ,pesto, aged pecorino	7.00

# Oscar's

AT  
ABBAY HOUSE

## MAINS

Chicken supreme stuffed with chorizo and sun blushed tomato mousse, roasted new potatoes, buttered greens, jus	17.00
Pork tenderloin, charred corn, summer squash , black pudding crumble	19.00
Herdwick lamb, pea puree, whipped goats curd, pomme anna , baby turnip.	22.00
Goosenargh duck breast, broad bean, endive , girolles, pickled watermelon.	20.00
Pan fried salmon, chive crushed new potatoes, samphire, cream of garlic and lemon sauce.	19.00
Wild mushroom risotto , pea shoots, parmesan crisp (VG)	14.50
Beer battered haddock, mushy peas, chunky chips, tartar sauce	15.50
Vegan Cumberland sausage, mashed potatoes , red onion gravy (VE)	14.50

## THE GRILL

8oz Sirloin steak , flat mushrooms, grilled tomato, salted chunky chips, salad garnish	25.95
8oz Rump steak cooked pink, flat mushrooms , grilled tomato , salted chunky chips, salad garnish	21.00
8oz Beef burger, toasted brioche, lettuce , tomato, salted fries, salad garnish, garlic mayonnaise. (add bacon £1, add cheese £1)	15.50
100% Plant based burger, lettuce, tomato, garlic mayonnaise, salted fries, salad garnish (add vegan cheese for £1) (VE)	14.00

## SALADS

Chicory salad , mixed baby leaf ,toasted walnuts, orange segments, spiced syrup dressing	14.95
Smoked salmon beetroot dressed salad	19.95

## SIDES

Sauteed new potatoes	4.00
Seasonal vegetables	3.95
Cherry tomato and parmesan salad	3.95
Chunky chips	3.95
Onion rings	3.95
Salted fries (upgrade to salt and pepper + £1.50)	3.95
Peppercorn/ blue cheese sauce	1.50

## DESSERTS

Maple roasted fruits with fruit sorbet (VE)	7.00
Raspberry lime crème brulee served with coconut shortbread	7.50
Chocolate ganache tart, vanilla ice cream, mango coulis	8.00
Apple, gin, juniper berry tart tatin	7.50
Wild berry Eton mess	7.50

Monday - Thursday available from 5.30pm - 9.00pm

Friday & Saturday from 5.30pm - 9.30pm

Sunday from 5.30pm - 9.00pm

**PLEASE MAKE THE TEAM AWARE OF ANY ALLERGENS OR INTOLERANCES YOU MAY HAVE**

