

• D I N N E R •

[main menu]

Appetisers

[Bread Board] selection of bread with olives, flavoured butter, houmous, olive oil and balsamic and roasted garlic **7.00**

S I G N A T U R E S T A R T E R S

[Pan Seared Scallops] bury black pudding, cauliflower, curried peanut, turmeric oil **13.00**

[Slow Cooked Duck Rilette] pear, spiced granola **8.50**

[Dashi] aromatic asian style vegetable broth, rice noodles **6.00 (VG)**

[Beetroot & Fennel] cashew cream, citrus fruit, pistachio crumb **6.50 (VG)**

[Mushroom Pâté] fermented cranberries, soda bread crisps, roasted chestnuts **6.00 (VG)**

[Scorched pickled Mackerel] cucumber, buttermilk, dill. **8.50**

S I G N A T U R E M A I N S

[Ballotine of Pork Fillet] confit belly & air dried ham, rhubarb, glazed carrot, parmentier potato, anise jus **19.50**

[Sirloin of Beef] wild mushroom, truffle gnocchi, charred cabbage, dried yeast, red wine jus **21.00**

[Moroccan Veg & Bean Stew] infused with ras el hanout, falafel bites **15.95 (VG)**

[Pan Seared Hake] potted shrimp ravioli, pink fir potatoes, roasted cauliflower **18.00**

[Himalayan Salt Aged Steaks] our steaks are cooked sous vide then finished on the char grill & served with grilled vine tomatoes, chestnut mushroom duxelle, rocket & parmesan salad, hand cut chips

[Sautéed Mushrooms] shichimi spiced tofu, noodles, saffron consommé **17.50 (VG)**

[8oz Sirloin] **25.00** [8oz Ribeye] **25.00** [8oz Fillet] **28.00**

[Thai inspired Squash Laksa] chickpea, cauliflower, coconut **15.50 (VG)**

Comfort Classics

[Oscar's 8oz Steak Burger] toasted brioche bun, gem lettuce, gherkin, beef tomato, red onion marmalade, smoked applewood, coleslaw & fries **15.00**

[Beer Battered Haddock] hand cut chips, mushy peas, tartare sauce **14.00**

[Cumberland Sausage] creamed potatoes, red onion gravy, fine beans **13.50**

[Chicken Breast] in a sweet and sour sauce, vegetable samosas, egg noodles **15.00**

[8oz Cod Burger] gem lettuce, toasted brioche bun, french fries, tomato, sykes fell, crispy squid rings, coleslaw **14.00**

[1/2 roast Chicken] coleslaw & fries **14.95**

Sides

[House Salad] **3.00**

[Sweet Potato Fries] **3.00**

[Hand Cuts] **3.00**

[Fries] **3.00**

[Glazed Roots] **3.00**

[Battered Onion Rings] **3.00**

Desserts

[Sticky Toffee Pudding] butterscotch sauce, vanilla bean ice cream **6.50 (CAN BE MADE VEGAN AT REQUEST)**

[Baklava Cigars] roasted mixed nuts, vegan pastry cigars, apple, apple reduction, vanilla ice cream **6.50 (VG)**

[Rhubarb and Custard] confit rhubarb with aerated custard, crumble, brandy snap crumb **8.50**

[Steamed Chocolate Sponge] warm chocolate sauce, homemade ice cream **6.95**

[Apple & Frangipane Tartlet] cinnamon ice cream **7.50**

[Butternut Tart] meringue, raspberries **6.50 (VG)**

[Selection of British Cheeses] we work closely with the cheese larder in kendal to use a rare collection of quality british cheeses, served with a fruit chutney, grapes, celery & artisan crackers **7.95**

Oscar's

PLEASE MAKE OUR TEAM AWARE OF ANY ALLERGENS YOU HAVE.