

Oscar's

M E N U

We know that sometimes it can be tricky to choose something on a menu, sometimes you're hungry but it's difficult to choose between two things, and then sometimes you're just looking for a snack that's more than a sandwich, or maybe you're with friends and you would like to try a selection of things for the table - with that in mind we've redesigned our menu so that most of the dishes can be taken as a small plate (think starter size) or bigger plate (more of a main course), you can mix and match as many plates as you like and side orders are included with all bigger plates - enjoy!

N I B B L E S

ROSEMARY & GARLIC
OLIVES / 1.50

HOME ROASTED NUTS / 1.50

SOUP OF THE DAY / 4.95

BREAD BOARD

SMALL PLATE / 7.00

BIGGER PLATE / 12.50

Homemade Breads, Olives, Roasted Garlic,
Pickles, Hummus, Flavoured Butter

C L A S S I C S

The favourites that never go out of fashion!

21 DAY AGED SHORT RIB, PULLED
FEATHERBLADE, ALE & MUSHROOM
PIE / 15.50

Triple Cooked Chips or Creamy Mash & Red
Cabbage or Mushy Peas

BEER BATTERED HADDOCK / 13.95

Triple Cooked Chips, Marrowfat Peas, Tartare
Sauce

OSCAR'S 21 DAY AGED SIRLOIN
CHEESE BURGER / 14.50

Homemade 8oz Burger, Crispy Bacon & Cheese
in a Toasted Brioche Bun with Gem Lettuce,
Beef Tomato, Kimchi Mayo, Bloody Mary
Ketchup, Coleslaw & Fries

HALF ROASTED CHICKEN / 14.95

Piri Piri Fries, Coleslaw, Rocket Leaves & Gravy

H I M A L A Y A N S A L T A G E D S T E A K S

Our Steaks are cooked sous vide then finished
on the char grill & served with grilled Tomato,
Portobello Mushroom, Onion Rings, Triple
Cooked Chips

RIBEYE / 25.00

SIRLOIN / 25.00

FILLET / 30.00

SAUCES TO ACCOMPANY / 1.50

Peppercorn or Blue Cheese

IF YOU HAVE ANY FOOD ALLERGENS,
PLEASE ASK OUR TEAM FOR AN
ALLERGENS MENU.

ALL OF OUR DISHES ARE MADE FRESH
TO ORDER, PLEASE BE PATIENT
DURING BUSY PERIODS.

P L A T E S

SMALL / MAIN * *Includes 1 side

'FRITTO MISTO' / 8.40 / 18.95

A Selection of Market Fresh Seafood, Coated in
Japanese Breadcrumbs and Flash Fried, Served
with House Dips

HOMEMADE OSCAR'S OXTAIL CHILLI
/ 7.95 / 17.90

Created using Barolo Red Wine & 24 Hour
Braised Cumbrian Beef

LAMB KOFTAS / 6.75 / 15.50

A Middle Eastern Classic Coupled with our own
Minted Yoghurt Dressing

GNOCCHI VERDE / 6.50 / 14.50

Potato Dumplings with Green Vegetables Bound
in a Herb & Cream Sauce

CORIANDER, LIME & CHILLI KING
PRAWNS / 8.40 / 18.95

Plump Shell-Off Prawns, Marinated then Pan
Fried, served with a Sweet Chilli Dip

VENISON MEATBALLS / 6.25 / 14.50

Homemade, served with Tagliatelle and our own
Tomato & Herb Sauce

JIM BEAM SMOKED RIBS / 6.25 / 14.50

Our Famous Home Smoked, Low & Slow Ribs

OPEN RAVIOLI / 6.25 / 14.50

Butternut Squash, Wild Mushroom, Parmesan,
Black Truffle

BAKED QUEEN SCALLOPS / 8.40 / 18.95

Infused with Garlic & Herb Granitaded with a
Sprinkling of Cheese

PORK PANCAKES / 6.25 / 14.50

Slow Cooked Pulled Pork, BBQ Sauce &
Pancakes for wrapping

LEMON & THYME CHICKEN SKEWERS
/ 6.95 / 15.90

Marinated the Chargrilled, served with House
Dips

HALLOUMI STIR FRY / 6.25 / 14.50

Grilled Halloumi, Oriental Stir Fried Vegetables,
Egg Noodles

CRISPY SPICY CALAMARI / 6.25 / 14.50

Calamari Rings Coated in Mixed Spices & Flash
Fried, served with Citrus Mayo

CONFIT LEG OF DUCK / 7.25 / 16.50

Served simply with Flavoursome Chorizo
Cassoulet

THAI FISHCAKES / 6.75 / 15.50

Made to our own recipe using Market Fresh Fish,
Chilli's, Lime & Spices

S I D E O R D E R S

SHOESTRING FRIES / 3.00

TRIPLE COOKED CHIPS / 3.00

BUTTERED CORN ON THE COB / 3.00

BEER BATTERED ONION RINGS / 3.00

CHILLI, CORIANDER & SESAME EGG
NOODLES / 3.00

BASMATI RICE / 3.00

MIXED BUTTERED VEGETABLES / 3.00

MIXED HOUSE SALAD / 3.00

ORIENTAL STIR FRIED VEGETABLES
/ 3.00

D E S S E R T S

'BOURBON & COLA'

STICKY TOFFEE PUDDING / 6.50

Boozy Butterscotch Sauce, Vanilla Bean Ice
Cream

CHOCOLATE DIPPING POTS / 6.50

White Chocolate & Milk Chocolate Sauces with
Sweet Treats for Dipping

AFFOGATTO / 6.50

Biscotti, Vanilla Bean Ice Cream & a Shot of
Freshly Ground Espresso

BANANAS & CUSTARD / 6.50

Classical Vanilla Crème Brûlée with Caramelised
Banana

SPICED APPLE CRUMBLE / 6.50

Crème Anglaise

CHEESE SELECTION / 7.95

Smoked Brie, Black Bomber, Kidderton Ash, Mrs
Kirkhams & Our own Blue Cheese infused with
Honey & Black Truffle, served with Quince,
Grapes & Artisan Crackers

S U N D A Y A T O S C A R ' S

SUNDAY ROAST / FROM 12.95

Join us every Sunday from 12pm - 5pm for a
Traditional Sunday Roast

P R I V A T E E V E N T

SPECIAL EVENTS OR BIRTHDAY'S

Do you have a Special Event or Birthday coming
up... Why not ask us about our Private Hire?