

• S U N D A Y •

[menu]

Starters

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| [Soup of the Day] freshly baked bread | [Ham Hock Croquettes] piccalilli |
| [Chicken Liver Parfait] toasted brioche, fruit chutney | [Sautéed Garlic Chestnut Mushrooms] toasted bread, soft poached egg *V |
| [Home made Fish Cakes] tartare sauce, dressed leaf | [Mushroom Pâté] fermented cranberries, soda bread crisps, roasted chestnuts *VG |
| [Sautéed King Prawns] miso broth, rice noodles | [Caesar Salad] garlic croutons, crisp gem lettuce, parmesan cheese, caesar dressing |

Mains

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| [Roasted Sirloin Cumbrian Beef] yorkshire pudding, dripping roast potatoes, seasonal vegetables, red wine gravy | [Roasted Chicken Breast] seasonal vegetables, stuffing, roast potatoes, sage & onion gravy |
| [Honey Roasted Ham Joint] roasted potatoes, seasonal vegetables, thyme gravy | [Moroccan Veg & Bean Stew] infused with ras el hanout, falafel bites *VG |
| [Roasted Cod] creamed potatoes, peas a la française, parma ham | [Beer Battered Haddock] hand cut chips, mushy peas, tartar sauce |
| [Crispy Bubble & Squeak] seasonal vegetables, roast garlic, roast potatoes | [Oscar's 8oz Steak Burger], toasted brioche bun, gem lettuce, gherkin, beef tomato, red onion marmalade, smoked applewood, coleslaw and fries |

Desserts

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| [Market Fruit Crumble] crème anglaise | [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 |
| [Bread & Butter Pudding] rum and raisin ice cream | |
| [Vanilla Baked Rice Pudding] honey roasted plums | |
| [Sticky Toffee Pudding] toffee sauce, vanilla ice cream *VG | |
| [Chocolate Amaretto Arctic Roll] chocolate soil, cherry sorbet | |

P R I C I N G

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|--------------|-------|
| [1 Course] | 15.00 |
| [2 Course] | 20.00 |
| [3 Course] | 25.00 |

Oscar's

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