

Oscar's AT ABBAY HOUSE

Sunday - Thursday available from 6.00pm - 9.00pm

Friday & Saturday 6.00pm - 9.30pm

DINNER MENU

STARTERS

Oak Smoked Salmon - bon bon, beetroot, pickled cucumber, caviar & squid ink vinaigrette	8.50
Caramelised Onion & Goats Cheese Tart - Confit Vine Tomato & Garden Leaves	(V) 8.00
Asparagus, Air-Dried Ham - crispy hens egg, Thornby cheddar, tarragon mayonnaise	8.00
Confit Duck, Chicken & Ham Hock Terrine - garden pickles & crispbreads	7.50
Soup of the day - freshly baked bread	(V) 6.50

MAINS

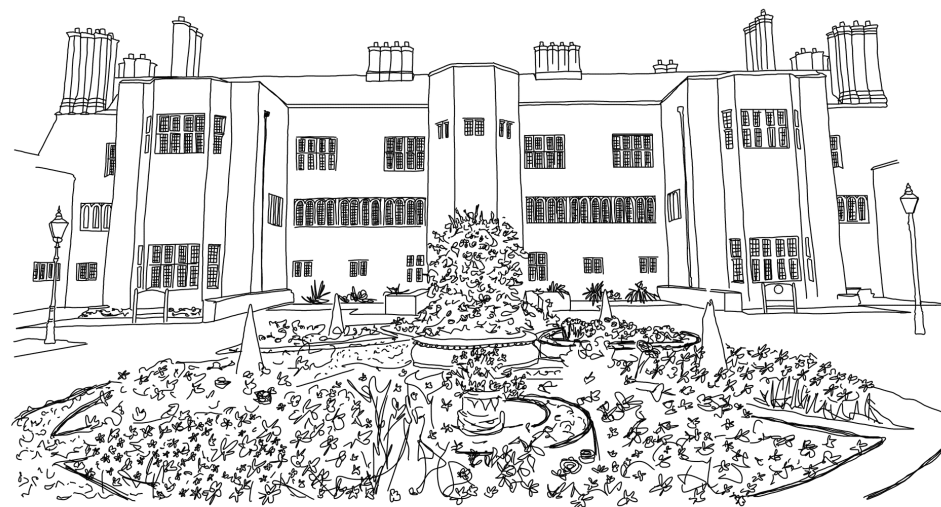
Chicken Supreme - garlic & herb stuffed, glazed baby vegetables, dauphinoise potato & poultry jus	19.00
Slow Cooked Pork Belly - roast apple, savoy cabbage, braised cheek, new potatoes, calvados jus	18.00
Langoustine, Asparagus & Pea Risotto - soft herbs & Thornby smoked cheddar	17.50
Pan Roasted Cod - charred tenderstem, broad bean & pea fricasée, squid ink potato, lemon beurre blanc	18.00
Asparagus, Broad Bean & Pea Risotto - soft herbs & Thornby cheddar	(V) 16.00

SIDES

Fries	(V) 3.00
Chunky chips	(V) 3.00
Seasonal vegetable	(V) 4.00
Dressed salad	(V) 4.00

PUDDINGS

Steamed Chocolate Pudding - chocolate sauce, vanilla ice cream	7.00
Sticky Toffee Pudding - toffee sauce, vanilla ice cream	7.00
Eton Mess - Chantilly cream, toasted oats, meringue, red berries	7.00
Strawberry Cheesecake - meringue, strawberry sorbet	7.00
Banoffee ice cream sundae	7.00
A Selection Of Cumbrian Cheeses - sourdough crisp breads, grapes, quince paste	8.00



Comfort food STARTERS

Soup of the Day - freshly baked bread	(V) 6.00
Seafood Chowder - freshly baked bread	8.00
Spicy Asian BBQ Wings - sesame seeds blue cheese dip & dressed leaves	8.00
Smoked Mackerel Paté - pickles, crispbreads & dressed leaves	7.00

MAINS

Chicken Caesar Salad - chargrilled chicken, gem lettuce, anchovy, parmesan, croutons, Caesar dressing	12.50
Tuna Niçoise Salad - chargrilled tuna, gem lettuce, fine beans, cherry tomatoes, hard boiled egg, new potatoes & lemon dressing	15.00
Cumberland Sausage - creamed potato, seasonal vegetables & onion gravy	15.00
Wagyu Steak Burger - gem lettuce, tomato, caramelised onion, smoked Thornby cheddar & garlic mayo on a brioche bun	16.00
8oz Dry Aged Sirloin Steak - flat cap mushroom, confit tomato & thick cut chips	25.00
Beer Battered Haddock - homemade mushy peas, chunky chips & tartare sauce (tofu vegan option available)	16.00
Fish of the Day - please ask your server for more information	

PLEASE MAKE OUR TEAM AWARE OF ANY ALLERGENS YOU HAVE.

SOME DISHES CAN BE MADE VEGAN ON REQUEST, PLEASE ASK YOUR SERVER.

PLEASE ASK YOUR SERVER FOR GLUTEN-FREE OPTIONS.

PLEASE NOTE - SOME DISHES MAY INCLUDE A TRACE OF ALCOHOL.