

THE OARSMAN

BISTROPUB & WINE BAR

LUNCH - SET MENU

Monday-Friday Noon – 15hoo

Porchetta Tonnato, Fried Capers, Celery
Seared Hake, Cannellini Beans, Broccoli, Chorizo
Emulsion
Plum Eton Mess

2 Courses £21.5 3 Courses £27.5

SNACKS

Rosemary & Garlic Focaccia (v)	£5
Charred Sourdough, Sea Salt Butter (v)	£3.75
Harissa & Garlic Olives (v)	£4.75
Speck	£7.5
Mortadella	£7*
Salame	£7
Spicy Fried Chicken, Lime & Coriander	£9
Cantabrian Anchovies on Toast	£8
Scallop, XO Sauce	£8
Whole Prawns, Spiced Butter	£7.5
Black Pudding Scotch Egg	£8.5

STARTERS

Carrot Tartar (v) Horseradish, Apple, Mustard	£12.5
The Oarsman Fish Soup Rouille, Comte	£13.5
Burrata (v) Red Cabbage, Beetroot Chutney	£10.5
Confit Trout Fennel & Anchovy Dressing	£12.5
Trotters & Bacon Beef Dripping on Toast	£12.5
Chicken Liver Parfait Brioche, Preserved Black Cherry, Pistachio	£11.5*

MAINS

Butternut Squash Risotto (v) Parmesan, Pangritata	£23.5
Ratatouille (vg) Cobble Roll, Vegan Butter	£19.5
Seared Cod Cauliflower & Isle of Mull, Capers & Raisin	£29
Loin of Venison Faggot, Cavolo Nero, Pickled Pear	£31.5*
Beef & Guinness Suet Pudding Wild Mushroom Sauce, Mash	£24.5

GRILL

28 Days Aged Sirloin (Serves 2) Onion Rings, Fries, Rocket, Peppercorn	£90
Pork Chop Slaw, Cream Cheese, Nduja	£27.5
Flat Iron Steak Fries, Peppercorn, Rocket	£25
Whole Plaice Brown Shrimp, Caper, Samphire	£30

SIDES

Hispi Cabbage (v) Pinenut & Pumpkin Seeds	£6.5
Crispy Potatoes Aioli & 'Nduja	£6.5
Iceberg Wedge (v) Smoked Chipotle, Crispy Shallots, Parmesan	£6.5

Please make us aware of any allergies and ask for further details of dishes that contain allergens (v) Vegetarian *Contains traces of nuts.
This menu is subject to a discretionary 12.5% service charge. All prices include VAT.

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CHEESE

Welsh Rarebit Cornish Yard, Roast Pear	£8.5
Cashel Blue Lavosh	£7.5
Ecclefechan Tart Ticklemore	£8.5*

CHEESEBOARD

Lancashire Bomber, Cashel Blue, Selle sur Cher Crackers, Lavosh, Fennel & Apple Chutney	£17
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ORIGINAL BEANS CHOCOLATE

70g Eco-Friendly Chocolate Bar

These chocolates are produced in a way that respects the environment, following strict standards to prevent deforestation and preserve natural habitats.

Esmeraldas 42% Caramel & Hazelnut	£9.75
Esmeraldas 50% Barley Malt	£9.75
Femmes de Virunga 55% Nuts & Cappuccino	£9.75
Beni Wild 66% Floral Honey & Apricot	£9.75
Udzungwa 70% , Orange & Toffee	£9.75
Virunga 70% Notes Morello Cherries	£9.75
Piura 75% Red Berries, Pecan & Dried Prunes	£9.75
Cusco 100% Dried Flowers & Grass	£9.75

DESSERTS

Plum Pavlova Plum Cream	£9.5
Warm Ginger Loaf Butterscotch & Salted Caramel Ice Cream	£9.5
Honey Roasted Figs Sweet Mascarpone, Granola	£9.5*
Chocolate Tart Crème Fraiche	£9.5

DESSERT WINES

Taylor's 10 Year-Old Tawny Port	£13	100ml
2021 Monbazillac Jour de Fruit, Domaine l'Ancienne Cure <i>Sémillon, Muscadelle</i>	£9.25	
2019 La Magendia de Lapeyre Clos Lapeyre, Jurançon <i>Petit Manseng</i>	£13.75	
2016 Chateau Filhot 2me cru, Sauternes <i>Sauvignon, Sémillon</i>	£19.25	
2023 Maury Domaine Pouderoux, Roussillon, France <i>Grenache Noir</i>	£16	
2018 Beerenauslese Becker <i>Pinot Noir</i>	£20.5	

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