

# THE OARSMAN

## LARDER & BAR SNACK

- Oarsman's Beer Nuts £4.75 (v)\*  
Harissa & Garlic Olives £4.75 (v)  
Chargrilled Sourdough £3.5 (v)  
Rosemary Focaccia £4.5 (v)  
Salted Fried Capers £3.5 (v)  
Cantabrian Anchovies £8  
Fish Goujons, Chipotle Mayo £7  
Garlic & Chilli Prawn Skewer, Lemon £8  
Oarsman Spicy Fried Chicken, Lime & Coriander £7.5  
Salame Nostrano £5    Speck £6

## STARTERS

- Classic Fish Soup, Rouille, Croutons £11  
Andalucian Style Gazpacho, Hand Picked White Crab £12.5  
Chicken Liver Parfait, Preserved Black Cherry, Brioche £10.5\*  
Mortadella & Taleggio on Toast £10.5  
Courgette Fritters, Feta, Mint £9 (v)  
Thinly Sliced Beef, Horseradish, Parmesan £8.5  
Coarse Country Terrine, Pickles, Sourdough £9

## MAINS

- Bavette Steak Frites, Sauce au Poivre, Rocket £25  
BBQ Pork Chop, Warm Radish, Cream Cheese, 'Nduja £27.5  
Half a Poussin, Pickled Fennel, Parmesan £25  
Lyonnais Onion & Goat's Cheese Tarte Fine £19 (v)  
Roasted Broccoli, Quinoa Salad, Tahini & Soy £19 (v)\*  
Fillet of Cod, Rosti, Baby Gem & Shrimp Salad £29

## SIDES

- Greek Salad £5.5  
Tenderstem Broccoli, Chilli & Dukkah £5.5 (v)\*  
Crispy Potatoes, Garlic Aioli & 'Nduja £5.5

# THE OARSMAN

## DESSERTS

- Strawberry Pavlova £9.5  
Ecclefechan Tart, Bonnet £9.5\*  
Rum Roasted Pineapple, Coconut £9.5 (Vg)  
White Chocolate Mousse, Chocolate Ice Cream, Hazelnut £8.5\*

## CHEESES

- Keen's Cheddar £5.5  
Stilton £5.5  
Tunworth £5.5

## ORIGINAL BEANS CHOCOLATE

70g Rare Chocolate Bar

*Speak What's True. Eat What's Pure. Preserve What's Rare.*

*Share A Bar – Dare to be Rare and Preserve Nature – 1 Bar 1 Tree and Much More.*

Esmeraldas	42%	Ecuador	Frogs	£9.75
Femmes de Virunga	55%	Congo D. R	Empowers Women	£9.75
Piura	75%	Peru	Butterfly	£9.75
Virunga	70%	Congo D. R	Mountain Gorillas	£9.75

## DESSERT WINES 100ml

DOW'S LBV Port 2017	£11
DOW'S Fine Tawny Port NV	£9
Taylor's 10-Year-Old Tawny Port	£15
2017 Taylor's Late Bottle Vintage Port	£8
2019 Monbazillac, Jour de Fruit, Domaine l'Ancienne Cure - <i>Sémillon, Muscadelle</i>	£9.25
2017 La Magendia de Lapeyre, Clos Lapeyre, Jurançon - <i>Petit Manseng</i>	£13.75
2010 Chateau Filhot, 2me cru, Sauternes - <i>Sauvignon, Sémillon</i>	£19.25
2018 Maury, Domaine Poudroux, Roussillon, France - <i>Grenache Noir</i>	£16

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.