

OSCAR

STARTERS

Pea velouté, baby onion, pomme parisienne,
radishes s £9.50 (vg) (gf)

Tricolore salad £13.50 (v) (gf)

Lobster cocktail £19.50

Summer garden salad - mangetout, radishes,
courgettes, broad beans, herb dressing £12 (vg) (gf)

Dry aged beef carpaccio, horseradish, pickled
nectarines, watercress, brioche croutons £15

Hand carved Alfred Enderby smoked salmon,
lemon and sourdough toast £20

MAINS

Corn-fed chicken breast with peas, baby gem and
pancetta fricassée £25 (gf)

Organic salmon fish cake, tartare sauce and
watercress salad £20

Roasted aubergine, black olive tapenade, spinach,
salsa verde, hazelnuts £19 (vg) (gf)

Risotto verde, courgette, rocket, parmesan
shavings £12.50 / £24 (v) (gf)

Oxtail ragù pappardelle, Parmesan, crispy capers
and tarragon £13.50 / £26

Caesar salad £19.50
with chicken £25 / prawns £28

GRILL

Yellowfin tuna £24 (gf)

Oscar beef burger with cheese,
hand cut chips £20

21 day dry aged 10oz ribeye, baked tomato,
roasted field mushroom £39.50 (gf)

Dover sole 14oz £ £40 (gf)

Béarnaise (v) (gf), tartare (v) (gf), peppercorn (gf) or
salsa verde (vg) (gf)

SIDES

£6.50

French fries (v)

Hand cut chips (vg)

New potatoes (v) (gf)

Steamed sprouting broccoli (vg) (gf)

Buttered greens (v) (gf)

Rocket and Parmesan salad (gf)

Garden salad (vg) (gf)

DESSERTS

£9.50

Chocolate liégeois (gf)

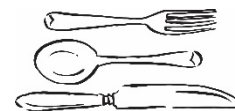
Lemon tart, crème fraîche (v)

Vanilla crème brûlée (v)

Champagne and vanilla poached peach,
raspberry sorbet, almonds (vg) (gf)

2 scoops homemade ice cream and sorbet
selection with berries £7.50 (v) (gf)

Selection of artisanal cheese £15.50 (v)



We hope you enjoy your meal. Tim & Kit Kemp

All prices are inclusive of VAT

A discretionary 12.5% charge will be added to your bill

For more information on allergens or dietary requirements, please speak to one of the team
(v) - vegetarian (vg) - vegan (gf) - gluten free