

Dinner at Oscars

STARTERS

Cream of Roasted Root Vegetable Soup, herb croutons, warm bread & whipped salted butter (v) £6

Chicken & Apricot Terrine, dressed leaf, shaved parmesan, spiced apricot & cranberry chutney, brioche £8

Hot Smoked Salmon, lemon ricotta, elements of beetroot £8

Festive Spiced Turkey, Pork, Cranberry & Sage Meatballs, in a rich mulled wine sauce scented with cloves & cinnamon with baked sourdough bread £8

Duo of Falafel, Beetroot and Mexican Falafel, roast garlic & caramelised onion hummus, & baked sourdough (v) (vg) £7

Feta & Butternut Squash Croquettes, roasted red pepper & almond dip (v) £7

MAINS

Cornfed Chicken Supreme, roasted tomato & chorizo ratatouille, garlic & parmesan croquettes £20

Baked Salmon Supreme, rosemary & garlic roasted new potatoes, tenderstem broccoli, capers, lemon butter sauce & samphire £19

Pan Fried Cod, creamy leek, mussel & baby prawn linguine, finished with basil oil £21

Pan Fried Pork Fillet, dauphine potato, baby carrots, carrot puree, kale, Dijon mustard cream sauce £23

Roast Turkey Breast, duck fat roast potatoes, carrot, honey roast parsnips, sage & shallot stuffing, pig in blanket, sprouts, pan gravy £17

Herb Crumb Braised Beef, buttered mash, roast carrot & kale, beef gravy £23

Spiced Sweet Potato Roulade, filled with roasted red pepper & onion chutney sat on a bed of ratatouille, roasted new potatoes & kale (v) (vg) £18

Burgers

Double Bacon Cheeseburger, baby gem, tomato, gherkin, served on a toasted sourdough bun, fries & dressed leaf £17

Vegan Burger, smoked vegan applewood cheese, baby gem, tomato, gherkin, toasted bun fries & dressed leaf £16 (vg)

Steaks

All of our steaks are served with twice cooked chips, confit tomato, flat mushroom & dressed leaf

8oz ribeye steak £30

7oz fillet steak £34

Chateaubriand for 2 people, two sides, two sauces, dressed salad £80

SIDES £5

Buttered mash

Bacon salt fries

Twice cooked chips

Roasted new potato & chive

Medley of buttered vegetables

Hand picked green salad

Beer battered onion rings

Pigs in blankets

SAUCES £4

Peppercorn

Dijon mustard cream sauce

Blue cheese sauce

DESSERTS

Warm Apple & Cherry Strudel, candied walnut crumb, vanilla ice cream £6

Rich Chocolate & Raspberry Tear, chocolate truffle, blackcurrant ice cream £7

Orange Mousse filled Paris – Brest with ginger crumb, vanilla Chantilly cream & candied ginger £6

Raspberry Coconut Jam Sponge, vanilla crème Anglaise £5

Selection of Cheese with traditional accompaniments

3 cheese £ 12

5 cheese £17

Cricket St Thomas, White Stilton, Lancashire apple, cinnamon & raisin, Cheddar, Mild Red.