

# OSCAR BAR & KITCHEN

## BRUNCH

SALMON REMOULADE	9.5
crème fraîche, baked celeriac, caper berry, poached eggs, dill hollandaise, toasted sourdough.	
HAM HOUGH	9
pulled ham hough, tarragon, wild mushrooms, shallot crisp, poached eggs, smoked hollandaise, toasted sourdough.	
STORNOWAY BLACK PUDDING	10
sautéed chorizo, spring onion, cherry tomato, confit chill jam, poached eggs, hollandaise, toasted sourdough.	
SMASHED AVOCADO	8.5
fresh pomegranate, preserved lime, piquillo red pepper, coriander salsa verde, poached eggs, toasted sourdough.	
BURRATA	8.5
heritage tomato, torched fig, lemon and basil dressing, pickled red onion, poached eggs, toasted sourdough.	
BAKED EGGS	9
parmentier potato, Stornoway black pudding, baby spinach, provençale, green harissa dressing, toasted sourdough.	

## SWEET DISHES

MATCHA PANCAKES	10
vanilla mascarpone, honeycomb, pistachio crumb, white chocolate ganache.	
BANANA PANCAKES	10
salted toffee, caramelised banana, cinnamon crumb, vanilla pod ice-cream.	
LEMON AND BLUEBERRY PANCAKES	9.5
lemon curd, blueberry compôte, sweet preserved lemons, freeze dried blueberry, Italian meringue.	
BISCOFF PANCAKES	10
biscoff sauce, Belgian chocolate, peanut brittle, biscoff crumb, wild strawberry conserve, chantilly cream.	
MAPLE BACON FRENCH TOAST	11
maple cured bacon, hazelnut crumb, whipped mascarpone, toasted blackberry compôte.	
CINNAMON FRENCH TOAST	10
cinnamon sugar, baked apple, apple crisp, amaretto creme, raspberry, vanilla syrup.	

For any allergies, please speak with your server & we will do our best to accommodate you.

