

OSCAR BAR & KITCHEN

SMALL PLATES

COLD SMOKED TROUT lemon and black pepper rosti, dill hollandaise, sautéed spinach, pickled apple and fennel vierge.	8
BRAISED OX CHEEK beef fat lyonnaise potato, baby beetroot, charred spring onion, ox and red wine consommé.	9
CRAB GNOCCHI lemon crème fraîche, chervil and red chilli pistou, preserved lime, baby spinach leaf.	8.5
SALT COD BEIGNETS steamed mussels and citrus vinaigrette.	7.5
PORK BELLY caramelised apple, burnt orange puree, smoked chicory, red wine and bourbon glaze.	8.5
HERITAGE TOMATO picked red onion, burrata espuma, basil oil, sourdough crouton, balsamic shards.	8
CANDIED BEETROOT goats cheese mousse, pomegranate molasses, walnut crumb, pickled apple.	7.5
OAT SMOKED SWEET POTATO gin glazed artichoke, spring truffle oil, confit shallot, red chilli and sundried tomato pistou.	8
LAMB CUTLETS sautéed raddichio, mint and tarragon gel, petit pois dumplings, port reduction.	9.5

SOURDOUGH, BEEF DRIP BUTTER OR E.V.O.O	3.5
GORDAL OLIVES, SUNDRIED TOMATO AND FETA	4
HARISSA AND SPINACH HUMMUS, RED CHILLI, CORIANDER, TOASTED FLAT BREAD	5.5
HERITAGE TOMATO AND BABY SPINACH SALAD WITH CITRUS VINAIGRETTE	4.5
POTATO LYONNAISE WITH MANCHEGO AND SHALLOT CRUMB	4
HANDCUT CHIPS	3.5
TRUFFLED HANDCUT CHIPS WITH PARMESAN AND BLACK GARLIC AIOLI	5

DESSERTS

CHEESE BOARD hand selected cheeses, chilli and grape chutney, dried fig and almond cake, membrillo, sourdough croutons.	8
SALTED CARAMEL GANACHE dried raspberry, blackberry compôte, gin crème fraîche, lavender crumb, salted caramel.	7
CHEESECAKE MOUSSE poached rhubarb, gingersnap, rum soaked currants, peanut brittle, vanilla syrup.	6
ELDERFLOWER PARFAIT burnt orange puree, honeycomb, wild strawberry conserve, sablé breton.	7

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



IG @oscar_barkitchen
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