



French Steakhouse & Bistro

December Lunch

2 courses £26 - 3 courses £30

Spiced Cauliflower Soup, Lemon Oil, Crispy Shallot (v)
Roquefort, Walnut & Pear Salad
Creamy Garlic Mushrooms, Black Truffle Oil, Croutons (v)
French Country Pâté, Green Peppercorns, Cornichons
Moules à la Crème (Starter or Main – Main with Frites)



Free Range Pork Belly, Fondant Potato, Cabbage & Bacon, Mustard Sauce
Coq au Vin, Mash
Cod & Salmon Fish Cake, Lemon Butter Sauce, Spinach
Sirloin Flatiron, Frites, Mushroom, Rocket, Shallot & Sundried Tomato Salad
Squash, Lentil & Feta Strudel, Sage Cream



Aubrey's Steakhouse Selection

Showcasing the best of British native breeds from Aubrey Allen.

These steaks are dry-aged for a minimum of 35 days.

10oz (284g) French Cut Rump £8.95 Supplement

9oz (255g) Rib-Eye Tail On £16.00 Supplement

7oz (200g) Fillet £18 Supplement

*Served with Frites, Mushroom, Rocket, Shallot & Sundried Tomato Salad
and your choice of Café de Paris Butter or Peppercorn Sauce*



Crème Brûlée

Spiced Apple Cake, Calvados Custard
Chocolate & Orange Tart, Vanilla Ice Cream
Selection of French Cheese £5 Supplement
Comté, Bleu d'Auvergne, Chaource, Selles sur Cher, Langres

We request a preorder for tables of 8 or more people * For tables of 6 or more a service charge of 10% will be added
SOME OF OUR FOOD CONTAINS ALLERGENS, PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION
ALLERGEN MENUS ARE AVAILABLE UPON REQUEST, PLEASE ASK A MEMBER OF OUR TEAM FOR A COPY

www.oscarsfrenchbistro.co.uk