



Starters

Homemade Soup of the day (V) (VE) (GF option)

Sourdough bread
6.50

Olives (V) (VE) (GF)

Halkidiki and Kalamata olives with sundried tomatoes & garlic
5.00

Red Hall Prawn Cocktail (GF option)

Traditional prawn cocktail, Marie Rose sauce, granary bread
11.00

Homemade Hummus & Pitta (V) (VE)

Chickpea hummus served with warm pitta
7.00

Duck Leg Pancake (GF option)

Confit duck leg, asian slaw, hoisin sauce & pancake
11.00

Artisan Bread Basket For Two (V) (VE)

Paprika butter, oil & balsamic
7.00

Bury Black Pudding

Crumpet, poached egg, bacon rasher & brown sauce
10.00

Gamberoni Piccanti

King prawns served in a chilli, garlic, white wine, parsley and tomato sauce. With crisp ciabatta
11.00

Garlic Mushroom Croute (V) (VE) (GF option)

Buttered mushrooms, garlic, herb, cream cheese emulsion, parmesan cheese on sourdough bread
8.50

Spicy Chicken Wings (GF)

Chef's special BBQ, hot fiery sauce
9.50

Sourdough Pizzettas

Garlic & Herb

5.00

Garlic, Herb & Mozzarella

6.00

Tomato Sauce, Herb & Buffalo

Mozzarella

7.00

Garlic, Herb, Tomato Sauce, Fresh Heirloom

Tomatoes & Basil

7.50

Mains

Traditional Haddock & Chips

Chunky chips, mushy peas, lemon with tartare sauce
16.95

Homemade Cheese & Onion pie (V)

Chunky chips, baked beans
16.50

Homemade Steak & Tetley's Pie

Chunky chips, garden peas, jug of gravy
16.95

Steak Burger

Oscar's beef patty, baby gem lettuce, beef tomato, cheddar cheese, homemade burger sauce, coleslaw, skinny fries & onion rings
16.95

Add bacon for 1.00

Add sweet potato fries 1.00

Crispy Cajun Chicken Burger

Crispy coated buttermilk chicken, beef tomato, baby gem lettuce, cheddar cheese, homemade burger sauce, coleslaw, skinny fries & onion rings
16.95

Add bacon for 1.00

Add sweet potato fries 1.00

Deconstructed Lamb Skewers

Piquillo-spiced lamb & pepper skewers, flatbread, tzatziki & skinny fries
25.00

28 Days Aged Sirloin Steak (GF option)

8oz sirloin steak, flat mushroom, tomato, chunky chips & onion rings
27.95

Add peppercorn sauce (V), jug of red wine jus or blue cheese sauce (V) for 3.00

Mushroom Stroganoff (V) (GF)

Mustard, brandy, cream, paprika, herb rice
14.00

Add beef for 4.00

Chicken Ballotine (GF)

Wrapped in pancetta, stuffed with sun blushed tomato & aged parmesan, potato mash, mushrooms, green beans & red wine jus
18.50

Pan Seared Seabass (GF option)

Seabass, dill crushed potato, seasonal vegetables, samphire & sauce vierge
19.50

Budda Bowl (V) (VE) (GF)

Salad greens, quinoa, fresh plum tomatoes, roasted sweet potato, broccoli & avocado. Served with either honey & mustard dressing or lime & chilli dressing
13.00

Add grilled chicken for 4.00

Add grilled halloumi for 3.50

Add cajun grilled salmon for 6.00

Tiger Prawn Linguini

Tiger prawns cooked in crushed garlic, chilli, parsley & white wine, tossed with cherry tomatoes, rocket & parmesan
18.50

Butter Chicken

Tender chicken in spiced tomato and butter sauce, rice, naan bread, poppadom & mango chutney
15.50

Salt and Pepper Noodle Stir-Fry (V) (VE/GF option)

14.95

Add chicken or beef for 4.00

Grilled Gammon (GF)

Grilled gammon steak, chunky chips, garden peas, pineapple & free range egg
16.00

Sides

Chunky Chips

4.50

Skinny Fries

4.50

Onion Rings

4.50

House Salad

4.50

Mashed Potatoes

4.50

Seasonal Vegetables

4.50

Sweet Potato Fries

5.00



All allergies and dietary requirements can be catered for on request. Please tell your server of these when placing your order. May contain traces.

(V) Vegetarian (VE) Vegan

(DF) Dairy Free (GF) Gluten Free

Oscar's