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ALPHA *at* OSCAR'S



SUNDAY MENU

2 Courses £26.95 / 3 Courses £32.50

STARTERS

Soup du Jour

Homemade soup of the day with warm baked bread

Mushrooms on Toast

Wild mushrooms in a madeira cream sauce on chargrilled bread & rocket v

Burrata

Fresh burrata, beetroot purée, heritage tomato & olive oil g/f/v

Oscar's Prawn Cocktail Martini

Classic prawn cocktail, Marie Rose sauce, tomato, cucumber & baby gem lettuce gf

Melon and Brickhill Ham

Locally cured Brickhill ham, watermelon, mozzarella with Oscar's lemon & basil dressing gf

Confit Smoked Salmon

Confit smoked salmon, pickled fennel, beetroot purée, radish, cucumber & Oscar's lemon & basil dressing gf

MAINS

Roasted Sirloin of Beef

Highland reared 28-day aged roasted sirloin of beef

Vegetable Wellington

Mushroom, cranberry & brie wellington in puff pastry v

Locally Woodland Reared Pork Loin

Oven roasted pork loin with crispy crackling

All served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

Lamb Leg

Boned and rolled garlic, mint & rosemary leg of lamb

Salmon En Croute

Fresh salmon fillet wrapped in puff pastry.

Pan Roasted Free Range Chicken Supreme

Herb roasted chicken breast

Served with roast potatoes, seasonal vegetables and beurre blanc

EXTRAS

Cauliflower cheese to the table (serves 2-4) £5.50

Honey and mustard glazed pigs in blankets to the table £1.00 pp

DESSERTS

Belgian Chocolate Tart

Rich Belgian chocolate tart served with mint chocolate ice cream

A Selection of Luxury Ice Creams and Sorbets

Ice Creams: vanilla / Swiss chocolate / raspberry ripple / mint chip v/gf

Lemon Cheesecake

Amalfi lemon mascarpone cheesecake served with raspberry sorbet

Sorbets: raspberry / mango / lemon v/v/gf

Profiteroles

White chocolate coated profiteroles with chocolate shavings

Oscar's Cheese Board

A selection of specially selected cheese served with red onion chutney, grapes, quince jelly & biscuits

Toffee Apple Tart Tatin

Warm apple tart Tatin, toffee sauce with Madagascan vanilla bean ice cream

Fair Trade coffee and chocolates