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@alphaatoscars

**STARTERS**

Oysters... Half dozen £18.00 / Dozen £34.00 *gf*  
(Available Thursday – Saturday)  
Served with Mignonette sauce, lemon & tabasco

Warm Baked Bread... £7.25 *v*  
Warm baked bread, finest sea salt English butter, olives, balsamic vinegar & extra virgin olive oil

Soup du Jour... £7.00  
Homemade soup of the day with warm baked bread

Scallops... £13.95 *gf*  
Hand dived pan seared king scallops, cauliflower purée & crispy Parma ham

Moules Mariniere... £12.95 *gf on request*  
Line caught mussels cooked in a white wine cream sauce served with charred crusty bread

Scotch Egg... £9.95  
Locally made sausage meat wrapped egg in panko breadcrumbs served with salad leaves & piccalilli

Burrata... £9.95 *v*  
Fresh burrata, beetroot purée, tomato, pesto dressing & pine nuts

Crispy Thai Chicken... £8.95  
Panko coated chicken breast dressed in a fresh lime, chilli, mint, coriander & spring onion dressing on baby gem leaf

**MEMBERS  
RECEIVE A 10%  
DISCOUNT ON  
ALL ITEMS**

**MAINS**

Pollock £26.00 *gf*  
Fresh fillet of Pollock, parsnip purée, girolles, baby leeks, Romanesco florets with a white wine cream reduction

Chicken Supreme £26.00 *gf*  
Pan roasted free range chicken breast, fondant potato & winter greens with a tarragon cream sauce

Fish & Chips £23.00  
Line caught fresh cod loin in a beer batter, triple cooked chips, buttered garden peas & tartar sauce

Ravioli £22.00  
Braised red wine beef ravioli with a tomato & smoked bacon sauce

Wild Mushroom Risotto £21.00 *v*  
Wild mushroom risotto with parmesan & truffle oil

**ALPHA CLUB CLASSICS**

Oscar's Winter Chicken Caesar Salad... £13.95 *gf on request*  
Panko coated chicken, locally cured bacon, baby gem leaf, parmesan, crouton & a Caesar dressing

Oscar's Warm Crispy Sausage & Burrata Salad... £11.95  
Locally made sausage meat, pulled burrata, baby gem lettuce, red pepper with honey & mustard dressing

Alpha Club Sandwich... £13.95  
Lemon & black pepper roasted chicken breast, locally cured streaky bacon, sliced tomato, crushed avocado with triple layered bloomer bread

**Oscar's House Burgers... £15.95**

All American  
Single Pattie dry aged chuck burger with Monterey Jack cheese, burger relish, American style mustard & gherkin in a brioche bun served with skin on French fries, sweet potato fries or triple cooked chunky chips

Black & Blue  
Single Pattie dry aged chuck burger with streaky bacon & melted blue cheese in a brioche bun served with skin on French fries, sweet potato fries or triple cooked chunky chips

Vegan Burger... £14.95 *vg*  
Mushroom & pea protein plant based burger, burger relish in a brioche bun served with skin on French fries, sweet potato fries or triple cooked chunky chips

**FROM THE GRILL**

Our steaks along with all our meats are supplied by an independent local company, Best Butchers in Great Brickhill. With our close relationship we have established trust and loyalty that the meat supplied is of the highest quality and therefore we are confident your expectations will be exceeded with the tenderness of our steaks.



10 oz 28-Day Dry Aged Rib Eye  
A generous sized cut from the rib this steak has been air dried for full flavour & is chargrilled to your preference.

8 oz Fillet  
The finest cut of any steak this 8 oz fillet is chargrilled to your preference

£34.00

17oz Chateaubriand to Share £59.95  
Hand cut from the fillet primal this tender cut is great for sharing & served with a double serving of your potato & sauce options from below.  
(Recommended for two people & please allow 20 minutes cooking time for medium rare)

All served with house salad of tomato, red onion & fine leaves with a potato option and grill sauce of your choice from below

Potato Choices:  
Triple cooked chunky chips, skin on French fries, sweet potato fries, mashed potato, dauphinoise potato

Grill sauces:  
Peppercorn, Béarnaise, Blue cheese or Oscar's house jus

**OSCARS SIGNATURES**

(Please pre order 48 hours in advance to avoid disappointment)

Lobster Thermidor... £66.00 *gf*  
Oscar's lobster thermidor with French fries & salad leaves

Steak Rossini...£38.00  
Fillet of beef steak Rossini, onion toast, foie gras, black pepper mash & tenderstem broccoli with Oscar's house jus.

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## LIGHT BITES £7.00

Chicken Wings *gf*  
*BBQ or Chilli spiced wings*  
Served with *BBQ or Sweet Chilli Sauce*

Panko Coated Chicken Goujons with Spicy Mayonnaise

Chargrilled Chipolatas with American Style Mustard

Chilli & Mango Prawns with Sweet Chilli Sauce

Battered Onion Rings with BBQ Sauce *v*

Fig & Goats Cheese Filo Parcels *v*

Alpha Sharing Board... £35.00  
(Perfect for 3 – 4 people)

Choose three options from above to include on your sharing board and in addition they will be accompanied by locally cured meats, olives, mature cheddar cheese, homemade scotch egg, onion baked bread, piccalilli, fig chutney & savory biscuits

## SIDES £4.50

Triple Cooked Chips

Skin on French Fries

Sweet Potato Fries

Mash Potato

Winter Green Vegetables

House Side Salad of Fine Leaves, Tomato & Red Onion

Rocket & Parmesan

Garlic Bread

Dauphinoise Potato (serves 2–4)... £6.95

## DESSERT MENU

Our desserts are freshly made & supplied by Sophie Lewis at Pure Patisserie and we are proud to support local independent businesses

Jam Roly-Poly  
Warm Raspberry jam filled Roly-poly served with vanilla bean ice cream or custard

Warm Pecan tart  
Warm Pecan tart served with vanilla bean ice cream or custard

Lemon Cheesecake *gf*  
Vanilla and lemon Cheesecake with a lemon curd centre served with raspberry sorbet

Apple & Blackberry Crumble  
Warm baked apple & blackberry crumble with vanilla bean ice cream or custard

£8.95

A Selection of Luxury Swiss Ice Creams & Sorbets £4.95  
Ice creams: Strawberry / Vanilla / Raspberry Ripple/ Belgian Chocolate  
Sorbets: Lemon / Raspberry / Mango

Oscar's Cheese Board £12.00  
A selection of specially selected cheeses served with fig chutney, grapes & water biscuits



## DESSERT COCKTAIL & SWEET TREATS £8.00

Perfect for those wanting something sweet with an after-dinner cocktail, please choose a cocktail from below. All served with a small sweet tartlet to complete the dining experience.

Espresso Martini  
Black Cow Vodka, Kahlua & espresso

Pasqualito  
Disaronno, sugar syrup, espresso with a double cream float & Amaretto Biscuit crumble on top

Mocha Martini  
Absolut Vodka, house blend cold coffee brew liqueur, Baileys & hot chocolate

Prices are inclusive of VAT.

A discretionary 10% service charge is added on the final bill for all tables.

## ALLERGEN KEY

*gf*: Gluten Free

*v*: Vegetarian

*vg*: Vegan

In the event an item is unavailable we reserve the right of substitution.

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Detailed information on the fourteen legal allergens is available upon request, however we are unable to provide information on other allergens.