

Oscar's Inn Bistro Menu

Sandwiches (Served 12-5pm)

Marinated feta or vegan feta with hummus, avocado, olives, pomegranate and caramelised onion jam on an open ciabatta (V) (VE*) (GF*) - £7.95

Classic BLT (bacon, lettuce and tomato) on a ciabatta (GF*) - £7.95

Steak and Stilton served with caramelised onion jam on an open ciabatta (GF*) - £8.95

Smoked salmon with lemon crème fraiche with watercress and capers on an open ciabatta (GF*) - £8.95

Light bites (Served 12-9pm)

Marinated olives (VE) (GF) - £3.45

Hummus, warm pitta bread and vegetable crudité (VE) - £3.45

Soup of the day served with fresh bread (VE*) (GF*) - £5.25

Focaccia bread with olive oil balsamic (V) - £4.95

Root vegetable crisps (VE) (GF) - £2.95

Salads & Platters (Served 12-9pm)

Chicken Caesar salad with croutons, anchovies, baby gem lettuce and parmesan cheese (GF*) - £12.95

Superfood salad with olives, avocado, quinoa, pomegranate, tomato and red onion with balsamic vinaigrette (VE) (GF) - £8.45

Goat's cheese salad with orange, beetroot and mixed-leaf dressed in orange vinaigrette (V) (GF) - £9.95

Ploughman's platter; fresh bread, Lincolnshire Poacher cheese, pickles and fruit chutney, honey-roast ham with marinated olives and a dressed-leaf salad (GF*) - £9.95

Starters (Served 5-9pm)

Torched mackerel with cucumber, peas, grape salad, horseradish and burnt lemon (GF) - £8.45

Chicken liver parfait with caramelised onion jam and homemade brioche (GF*) - £8.45

Roast sweet potato soup with chilli, crème fraiche and homemade focaccia (V) (GF*) - £5.95

Heirloom tomato caprese with mozzarella, pesto and balsamic gel (V) (GF) - £6.25

Butternut squash and quinoa tartare with seasonal vegetables (VE) (GF) - £5.25

Desserts (Served 5-9pm, ice-cream and sorbet served all day)

Chocolate delice with summer berries, salted almonds and strawberry sorbet (V) - £8.45

Vanilla crème brulee with homemade shortbread (GF*) (V) - £6.95

A selection of ice-cream – three scoops (GF) (V) - £3.25

A selection of sorbets – three scoops (GF) (VE) - £3.25

Vegan mess with English strawberries, coconut cream and vegan meringue (GF) (VE) - £7.45

Oscar's selection of cheese with fruit chutney and crackers - £10.45

Mains (Served 5-9pm)

Moules marinière with cream, garlic, parsley and bread (GF*) - £13.95

Pan-seared chicken supreme with butternut squash purée, wild mushrooms and creamed gnocchi - £14.95

Poached cod with asparagus, curried noisette potato and dill cream sauce (GF) - £15.95

Orzo pasta with butternut squash and spring greens (VE) - £10.95

Braised and pressed pork belly with pomme purée, glazed carrots, kale and apple cider jus (GF) - £15.95

Sides (Served 12-9pm)

Homemade coleslaw (V) (GF) - £3.45

Skin-on-chips (VE) (GF) - £3.45

Beer-battered onion rings (V) - £3.45

Tenderstem broccoli with toasted almonds (GF) (V) (VE*) - £4.25

House salad (GF) (VE) - £4.25

GF: Gluten free | GF*: Gluten free on request | V: Vegetarian | VE: Vegan | VE*: Vegan on request

01636 918130

enquiries@oscarsinn.co.uk
facebook.com/oscarsinnnewark

Whilst we make every effort to avoid cross-contamination, our food is prepared in an environment where allergens may be present and therefore we cannot guarantee that any dish does not contain any particular allergen. Please speak to a member of our team if you have any questions or concerns.

Where possible we source all our meat from traditionally-reared local free-range farms in Nottinghamshire and Lincolnshire.
As all our food is made from scratch, at busy periods you may experience a wait for food.

