# Sunday Lunch at Oscars Inn

Served from 12 midday to 6pm every Sunday

# Starters & Light Bites:

Soup of the day with focaccia bread (VE\*) (GF\*) - £5.95

Focaccia bread with marinated olives, olive oil and a balsamic dip (VE) - £7.95

Beetroot hummus with house pickles and toasted bread (VE) - £5.95

Salmon gravlax with horseradish cream, apple and hazelnut vinaigrette and crackers (GF\*) - £9.95

### Mains:

Roast sirloin of beef served with roasted potatoes and vegetables, Yorkshire pudding, cauliflower cheese and gravy with a ramekin of horseradish sauce (GF\*) - £19.95

Roast loin of pork served with roasted potatoes and vegetables, stuffing, cauliflower cheese, gravy and crackling with organic locally-grown apple sauce (GF\*) - £19.95

Vegetable Wellington served with roasted potatoes, cauliflower and vegetables, and vegetable gravy (VE) - £16.95

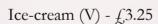
Yorkshire puddings available on request - (V) £1.50 Smaller portions for smaller people (or appetites) are available on request

### **Desserts:**

Oscar's orchard-grown organic apple and cranberry crumble with custard (V) (VE\*) (GF) - £5.95

White chocolate crème brûlée with sable cookies (V) - £5.95

Saffron and almond rice pudding (GF) - £5.95



Sorbet (VE) - £3.25

Oscar's cheese board with grapes, crackers and house chutney - £10.95



## Cheese board:

Oscar's selection of cheeses with grapes, fruit chutney and home-made crackers (GF\*) - £8.95

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

Please see overleaf for detailed allergen information.

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 dietary requirements, questions or concerns.

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# Oscar's Inn Allergen Information

Date of review: 13/10/2023

Menu name: Sunday Lunch

Reviewed by: Akash Konganthara Subrahamanium

Please note that both the type of cereal\*\* and type of nut\* needs to be written in for applicable dishes

Oscar's cheese board	Sorbet	lce-cream	Saffron and almond rice pudding	Crème brûlée	Yorkshire puddings	Vegetable Wellington	Loin of pork	Sirloin of beef	Apple and cranberry crumble	Salmon gravlax	Beetroot hummus	Focaccia bread with marinated olives	Soup of the day with focaccia bread	Dish name:	Allergens present:
<						<b>\</b>	<	<			<		\ 	Celery	
Wheat				Wheat	Wheat	Wheat	Wheat	Wheat		Wheat	Wheat	Wheat	Wheat	Cereals containing gluten**	
														Crustaceans	
		<b>√</b>		<b>√</b>	<b>√</b>			<						Eggs	
										<				Fish	
														Lupin	Room Hypri
<		<b>√</b>	<	<b>√</b>	<b>√</b>		<b>√</b>	<	<	<				Milk	
														Molluscs	
														Mustard	(MUSTARD)
			Almond			Mixed nuts			Almond	Hazelnut				Nuts*	
														Peanuts	Si.
											<			Sesame seeds	
														Soya	
						<	<	<		<	<	<		Sulphur dioxide	Beer

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