

# Easter Sunday at Oscar's Inn

Served from 12 midday to 6pm on Sunday 20th April

## Starters

Soup of the day, truffle oil, warm bread (VE\*) (GF\*)

Whitebait, lemon, garlic mayo

Goat's cheese mousse, roast red pepper, croutons, baby gem lettuce (V) (GF\*)

## Mains

Roast lamb - see specials boards for details (GF\*)

Roast sirloin of beef served medium rare, red wine jus (GF\*)

Roast chicken infused with lemon, garlic and thyme, chicken roti (GF\*)

Vegetable loaf with mushroom jus (VE) (GF\*)

*All our roasts come served with your choice of:*

*Kale (VE) (GF) | Tenderstem broccoli (VE) (GF) | Carrots (VE) (GF)*

*Roast potatoes (VE) (GF) | Yorkshire pudding*

## Desserts

Pineapple marinated in chilli syrup with coconut sorbet (VE) (GF)

Seasonal fruit crumble with cream (V), custard (V) or vegan custard (VE\*)

Selection of ice-creams (V) and sorbets (VE\*)



**Two courses for £27 or three courses for £32**  
**Kids under 10 each eat free with a paying adult**  
**Half price half portions also available**  
**Limited spaces - booking ahead is advised**



**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 ingredient or allergen.

Please speak to a member of our team if you have any dietary requirements, questions or concerns.















**01636 918130**

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

# Oscar's Inn Allergen Information - Menu name: Mothers' Day/Easter 2025

Reviewed by: AK-S | Date of review: 13/03/2025

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

Allergens present:														
Dish name:	Celery	Cereals containing gluten**	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts*	Peanuts	Sesame seeds	Soya	Sulphur dioxide
<b>Starters</b>														
Soup of the day (VE*)		Wheat												
Soup of the day (VE*) (GF*)														
Whitebait		Wheat		✓	✓									
Goat's cheese mousse (V)		Wheat					✓							
Goat's cheese mousse (V) (GF)							✓							
<b>Mains</b>														
Roast beef (GF)														
Roast chicken (GF)														
Roast lamb (GF)														
Vegetable loaf (VE) (GF)														
Add kale (VE) (GF)														
Add tenderstem broccoli (VE) (GF)														
Add carrots (VE) (GF)														
Add Yorkshire pudding		Wheat		✓			✓							
Add roast potatoes (VE) (GF)														
<b>Desserts</b>														
Seasonal crumble with cream (V)		Wheat					✓							
Seasonal crumble with custard (VE)		Wheat												
Pineapple in chilli syrup (VE) (GF)														
Ice-cream (V)				✓			✓							
Sorbet (VE)														

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 ingredient or allergen. Please speak to a member of our team if you have any dietary requirements, questions or concerns.

# Easter Sunday at Oscar's Inn

Served from 12 midday to 6pm on Sunday 20th April

## Starters

Soup of the day, truffle oil, warm bread (VE\*) (GF\*)

Whitebait, lemon, garlic mayo

Goat's cheese mousse, roast red pepper, croutons, baby gem lettuce (V) (GF\*)

## Mains

Roast lamb - see specials boards for details (GF\*)

Roast sirloin of beef served medium rare, red wine jus (GF\*)

Roast chicken infused with lemon, garlic and thyme, chicken roti (GF\*)

Vegetable loaf with mushroom jus (VE) (GF\*)

*All our roasts come served with your choice of:*

*Kale (VE) (GF) | Tenderstem broccoli (VE) (GF) | Carrots (VE) (GF)*

*Roast potatoes (VE) (GF) | Yorkshire pudding*

## Desserts

Pineapple marinated in chilli syrup with coconut sorbet (VE) (GF)

Seasonal fruit crumble with cream (V), custard (V) or vegan custard (VE\*)

Selection of ice-creams (V) and sorbets (VE\*)



**Two courses for £27 or three courses for £32**

**Kids under 10 each eat free with a paying adult**

**Half price half portions also available**

**Limited spaces - booking ahead is advised**



**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 ingredient or allergen.

Please speak to a member of our team if you have any dietary requirements, questions or concerns.

**01636 918130**

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