

OSCAR & BENTLEYS

Award Winning 100% Gluten-Free Bistro

FOR THE TABLE

Bread & Oil Extra virgin rapeseed oil	3.50	Garlic Bread	3.50	Mixed Olives Halkidiki & Kalamata	3.00
		Cheesy Garlic Bread <i>(Contains dairy)</i>	3.75		

LUNCH

Lunch specials served daily - available until 4pm

SMALL PLATES

Chef's Soup of the Day Warm, freshly baked bread <i>See special board for today's soup</i>	6.25	Lebanese Cauliflower Garlic dip & Lebanese nuts & spices <i>(Contains nuts)</i>	6.25	Salt & Pepper Squid Tartare sauce	7.25
		Baked Portobello Mushroom Avocado & chimichuri	6.50	Beer-Battered King Prawns Spring onions, black sesame seeds, sweet chilli dip	7.75

MAINS

Bavette Steak & Chips Chimichurri & dressed salad, served pink	18.50	Traditional Fish & Chips Minted peas, tartare sauce available	12.75	Butternut Squash Cassoulet Parsnip, bollotti bean, fine beans, colcannon, sage & onion-sweet potato dumplings	14.25
Beef Bourguignon Braised red cabbage, carrot purée, colcannon	17.50	Fillet of Salmon Medley of courgette & spinach, brown shrimp, leek vinaigrette, crushed new potatoes	15.85	Sweet Potato Salad Mini onion bhaji, carrot, lentils, quinoa, toasted seeds, spring onion, chick peas, coriander, tomato & nigella seed chutney	9.95
Penne al Pollo Chicken smoked bacon & leeks, finished with white wine, crème fraîche, tarragon & dijon <i>(Contains dairy)</i>	14.25	King Prawn Bengali Curry Rice, mango & nigella seed chutney, onion bhaji	14.25	Seasonal Risotto See your waiting staff for details, changes regularly	13.25
Chicken, Bacon & Avocado Salad Confit tomato, seasonal baby leaf, honey mustard dressing	10.95				

BURGERS

Dirty Burger Two beef patties, mature cheddar, caramelised onions, crisp lettuce & burger sauce <i>(Contains dairy)</i>	9.95	BBQ Lentil Burger Avocado, tomato, crisp lettuce sweet chilli sauce <i>(Contains gluten-free oats)</i>	8.95	Southern Fried Chicken Seasoned chicken breast, dry-cure bacon, crisp lettuce, mayonnaise	9.45
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SIDES

Chunky Chips	3.50	Char-Grilled Halloumi Pomegranate & balsamic reduction <i>(Contains dairy)</i>	3.50	House Salad Seasonal mixed baby leaf, courgette ribbons, pomegranate dressing & mixed seeds	3.50
Onion Rings	3.50				

DESSERTS

Chocolate Brownie Sundae Vanilla & chocolate ice cream, brownie, chocolate sauce, whipped cream, toasted nuts <i>(Contains dairy & nuts)</i>	6.50	Baked Cheesecake Seasonal berry compote <i>(Contains dairy)</i>	6.50	Sticky Toffee Pudding Toffee sauce & vanilla ice cream <i>(Contains dairy)</i>	6.50
Chocolate Orange Tart Almonds & vanilla ice cream <i>(Contains dairy & nuts)</i>	6.50	Eton Mess Sundae Strawberry & vanilla ice cream, strawberry coulis, meringue, whipped cream <i>(Contains dairy)</i>	6.50	Seasonal Crumble Vanilla ice cream <i>(Contains dairy & gluten-free oats)</i>	6.50

DAIRY-FREE DESSERTS

Our plant-based ice cream is made with soya. Please specify dairy free when ordering.

Chocolate Orange Tart Almonds & vanilla ice cream	6.50	Sticky Toffee Pudding Toffee sauce & vanilla ice cream	6.50	Seasonal Crumble Vanilla ice cream	6.50
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*Every dish is cooked to order.
Please bear with us at peak times.*

All allergy information is available from the waiting staff; please ensure that you inform them of any allergies & intolerances.
All our meals are gluten free.
Unless stated on the menu, all our meals are dairy free.
We have a plant-based menu, please ask your server for details.

We strive to use locally sourced ingredients & sustainable fisheries.