

# OSCAR & BENTLEYS

## STARTERS

<b>Soup of the Day</b> Freshly baked bread	5.75	<b>Sticky Chicken Wings</b> Asian inspired, sweet & spicy	6.75	<b>Salt &amp; Pepper Squid</b> Tartare sauce	7.25
<b>Lebanese Cauliflower Vn</b> Garlic dip, Lebanese nuts & spices <i>(contains nuts)</i>	6.25	<b>Potato Skins</b> Crispy bacon, cheese & sour cream dip <i>(contains dairy)</i>	6.50	<b>Beer-battered King Prawns</b> Sweet chilli sauce	7.95

## LIGHT BITES

<b>Bubble &amp; Squeak</b> Crispy bacon, potato, spring onion & cabbage cooked in duck fat, topped with a fried egg	8.75	<b>Charcuterie Board</b> Selection of meat, cornichons, bread & oil	9.95	<b>Spanish Omelette</b> Hearty omelette with new potato, spring onion, red pepper & tomato with smoked paprika	8.50
<b>Sweet Potato Hash Vn</b> Confit tomato, cabbage & spring onion with sweet & new potato	8.25	<b>Mushroom Bruschetta Vn</b> Garlic mushrooms, red pepper, courgette, caramelised onion	8.50	<b>Chicken &amp; Bacon Salad</b> Baby leaf salad, confit tomato, green beans, honey mustard dressing	11.25
<b>Smoked Salmon &amp; Eggs</b> Lightly scrambled egg on pesto toast	8.95	<b>Caprese Platter</b> Buffalo mozzarella, tomato, pea shoots, bread & oil <i>(contains dairy)</i>	9.25	<b>Sweet Potato Salad Vn</b> Baby leaf salad, falafel, lentils, carrot & tomato chutney	9.95

## MAINS

<b>Bavette Steak &amp; Chips</b> Chimichurri, dressed salad & chips, served pink	18.50	<b>Traditional Fish &amp; Chips</b> Minted peas, tartare sauce available	12.75	<b>Vegetable Thai Curry Vn</b> Red Thai curry with sweet potato, lentil, coconut shavings, rice, lemongrass & lime courgette fritter	13.25
<b>Pork Tenderloin</b> Pork fillets on a bed of savoy cabbage, chantenay carrots, caramelised apple, parmentier potato & red wine gravy	15.75	<b>Fillet of Salmon</b> Crushed new potato, heritage beetroot & delicate horseradish sauce	14.50	<b>Baked Cauliflower Vn</b> Romanesco and white cauliflower on a nest of crispy carrot, parmentier potato, heritage beetroot, light garlic dressing & toasted hazelnut <i>(contains nuts)</i>	14.25
<b>Chicken Milanese</b> Breaded chicken breast, warm potato salad, pea shoots & parmesan <i>(contains dairy)</i>	14.95	<b>Thai King Prawn Curry</b> Red Thai curry with king prawns, coconut shavings, rice, lemongrass & lime courgette fritter	14.50	<b>Summer Risotto Vn</b> Summer vegetables & a drizzle of pesto	11.25

## BURGERS & BUNS

*All served with chips & salad garnish*

<b>Dirty Burger</b> Two beef patties, cheddar, caramelised onion, crisp lettuce & burger sauce <i>(contains dairy, dairy free available)</i>	12.95	<b>BBQ Lentil Burger Vn</b> Chargrilled pepper, tomato, lettuce, gherkin sweet chili sauce & tomato chutney <i>(contains gluten-free oats)</i>	11.25	<b>Pulled Pork Bap</b> BBQ sauce & caramelised apple	11.95
<b>Chicken Burger</b> Southern fried chicken breast, lettuce & mayonnaise	12.95	<b>Halloumi &amp; Red Pepper Bap</b> Chargrilled pepper, falafel & tahini <i>(contains dairy)</i>	11.25	<b>Fish Finger Butty</b> Chunky beer-battered fish fingers, baby gem lettuce & tartare sauce	11.95

## SIDES

<b>Bread &amp; Oil</b> Extra virgin rapeseed oil	3.50	<b>Beer-Battered Onion Rings Vn</b>	3.50	<b>Char-Grilled Halloumi</b> Pomegranate & balsamic reduction <i>(contains dairy)</i>	5.25
<b>Garlic Bread</b>	3.50	<b>Loaded Chips</b> Cheese, spring onion, dirty sauce <i>(contains dairy)</i>	5.25	<b>Olives Vn</b> Harlequin olives	3.25
<b>Cheesy Garlic Bread</b> <i>(contains dairy)</i>	3.75	<b>Chips Vn</b>	3.50	<b>House Salad Vn</b> Seasonal mixed baby leaf, confit tomato, pomegranate dressing	3.50

## PUDDINGS

<b>Choc Brownie Sundae</b> Vanilla & chocolate ice cream, brownie, whipped cream, toasted nuts <i>(contains dairy &amp; nuts, nut free available)</i>	6.50	<b>Baked Cheesecake</b> Blueberry compote <i>(contains dairy)</i>	6.50	<b>Sticky Toffee Pudding</b> Toffee sauce & vanilla ice cream <i>(contains dairy, vegan option available)</i>	6.50
<b>Eton Mess Sundae</b> Strawberry & vanilla ice cream, strawberry compote, meringue <i>(contains dairy)</i>	6.50	<b>Choc Orange Tart</b> Almonds & vanilla ice cream, toasted nuts <i>(contains dairy &amp; nuts, vegan option available)</i>	6.50	<b>Seasonal Crumble</b> Vanilla ice cream <i>(contains dairy &amp; gluten-free oats, vegan option available)</i>	6.50

*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. All our meals are dairy free unless otherwise stated.  
We have a plant-based menu, please ask your server for details.  
We use free-range eggs in all our dishes and cakes.  
*Vn denotes wines & beers suitable for vegans.*

*We strive to use locally sourced  
ingredients & sustainable fisheries.*

## WHITE WINE

	Regular (175ml)	Large (250ml)	Bottle		Regular (175ml)	Large (250ml)	Bottle
<b>Sauvignon Blanc</b> Pato Torrente, Chile. Vibrant, aromatic wine. A good all-rounder	4.75	5.95	16.95	<b>Chapel Down Bacchus</b> Medium-bodied, with flavours of gooseberry & nettle			25.50
<b>Pinot Grigio</b> Vn Amori, Italy. Light, crisp dry wine. Very drinkable	4.95	6.75	17.50	<b>Gavi di Gavi</b> Vn Manfredi, Northern Italy. Dry, complex taste with a hint of fruit			27.75
<b>Carlomagno Fiano</b> Italy. Luscious, peachy, spicy flavour from an ancient grape variety			19.75	<b>Sancerre</b> Vn Domaine de la Tonnellerie, Loire, France. A classic light, dry, aromatic wine			27.75
<b>Racine Picpoul de Pinet</b> Southern France. Distinctive, dry wine with a hint of citrus			23.65				

## RED WINE

	Regular (175ml)	Large (250ml)	Bottle		Regular (175ml)	Large (250ml)	Bottle
<b>Merlot</b> Vn Pato Torrente, Chile. Soft, fruity, medium-dry. An easy, pleasing all-rounder.	4.75	5.95	16.95	<b>Gran Reserva Merlot</b> Vn Nostos, Chile. Sophisticated & vibrant, full-bodied & smooth. A stunning wine!			21.50
<b>Shiraz Malbec</b> Vn Las Pampas, Argentina. A big, full-bodied wine with peppery undertones. Great with steak.	5.25	6.95	17.75	<b>Barnsole Red Reserve</b> Canterbury, Kent. A soft, earthy, lighter red. Delicately spiced			23.50
<b>Tempranillo</b> Vn Navarra, Spain. A deep red from the classic, rioja grape, smooth & robust			18.25	<b>Bordeaux</b> Chateau Tour Bel Air, Saint-Emilion, France. Light, dry with a hint of plums & mint. Fabulous with steak!			28.50
<b>Cabernet Sauvignon</b> Vn Deer Point, Bulgaria. Classic, medium-bodied, dry wine.			19.75				

## ROSE

	Regular (175ml)	Large (250ml)	Bottle
<b>Zinfandel</b> Sierra Creek, California. Easy-drinking rose, Rich in red berry fruits	4.95	6.95	17.50
<b>Grenache Rose</b> Vn Pasquiers, France. An elegant, dry rose with hints of strawberries & peach. A hidden gem!	5.75	7.25	18.95

## BUBBLES

	Regular (125ml)	Large (175ml)	Bottle
<b>Lunetta Prosecco</b> Vn A light, fruity prosecco	4.50	6.30	21.95
<b>Champagne</b> Baron de Beaupré NV Brut, France. A light, elegant, classic champagne.			35.00
<b>Pol Roger Reserve Champagne</b> NV Brut, France. An intense, complex champagne with a delightful, lingering finish			59.00

Wines by the glass are available in 125ml.  
Vn denotes wines & beers suitable for vegans.

## BEERS & CIDER

<b>Spirit of Kent Pale Ale</b> 4% (500ml) Vn Golden ale, smooth, hoppy & refreshing.	4.95
<b>Grasshopper Ruby Red Ale</b> 3.8% (500ml) Vn Dark ruby bitter, full-bodied, roasty & satisfying.	4.95
<b>Gold Rush American Pale Ale</b> 4.5% (330ml) Vn American-style pale ale, citrusy, hoppy & robust.	3.95
<b>Bohemian Rhapsody</b> 5% (330ml) Vn Pale straw-coloured lager. A vibrant, aromatic pilsner.	3.95
<b>Peroni</b> 5.1% (330ml) A delicate balance of bitterness & citrus aromatic notes with a refreshing, clean finish.	3.95
<b>Curious Apple Cider</b> 5.2% (330ml) A clean, fresh cider made from fully ripe, hand-picked Rubens & Bramley apples from Kent. Delicate & crisp.	3.95

## SPIRITS

<b>Jack Daniels</b>	4.25 / 6.75
<b>Bombay Sapphire</b>	4.25 / 6.75
<b>Glenfiddich Whisky</b> Single malt, 12 year old	4.75 / 7.95
<b>All other spirits</b>	3.50 / 5.75
<b>Mixers</b>	1.50

## HOT CHOCOLATE

<i>Marimba hot chocolate melts – made from flakes of single origin chocolate</i>	
<b>Milk</b> Venezuela 43%	3.75
<b>Dark</b> Equador 71%	3.75
<b>White</b> Dominican Republic 31%	3.75
<b>Extra</b> + Whipped Cream: 0.50 / + Marshmallows: 0.50	

## HOT DRINKS

<b>Pot of Tea</b> English Breakfast, Decaf. English Breakfast, Earl Grey, Peppermint, Lemon & Ginger, Green, Rooibos	2.20
<b>Espresso</b>	2.20
<b>Americano</b>	2.40
<b>Cappuccino / Latte</b>	2.60
<b>Flat White</b>	2.60
<b>Mocha</b>	2.95
<b>Iced Americano</b>	2.60
<b>Iced Latte</b>	2.80
<b>Liquor Coffee</b>	5.75

Local, fresh-roasted coffee from the Micro Roastery.  
Available with dairy or soya milk

## COLD DRINKS

<b>Coke</b> (330ml)	2.55
<b>Diet Coke / Coke Zero</b> (330ml)	2.50
<b>Appletiser</b> (275ml)	2.50
<b>Fanta</b> (330ml)	2.50
<b>Sprite</b> (330ml)	2.50
<b>Fentimans Rose Lemonade</b> (275ml)	3.25
<b>Fentimans Victorian Lemonade</b> (275ml)	3.25
<b>Fentimans Ginger Beer</b> (275ml)	3.25
<b>Fresh Orange Juice</b>	2.65
<b>Juice</b> Pineapple / Cranberry / Cloudy apple	2.30
<b>Kingsdown Water</b> (330ml Still / Sparkling)	2.30
<b>Kingsdown Water</b> (750ml Still / Sparkling)	4.30

## COCKTAILS

<b>Raspberry Bellini</b> Prosecco with a shot of raspberry gin	7.25	<b>Gin Fizz</b> Gin, lemon, sugar syrup, soda	7.25
<b>Blushing Mimosa</b> Prosecco, orange, pineapple, grenadine	7.25	<b>Tequila Sunrise</b> Tequila, orange juice, grenadine	7.25
<b>Mojito</b> White rum, lime & mint topped with soda	7.25	<b>Margarita</b> Tequila, Cointreau, lime in a salt-rimmed glass	7.25
<b>Espresso Martini</b> Espresso, Kahlua, vodka	7.25	<b>Daquiri</b> Light or dark rum, lime juice, sugar syrup	7.25
<b>Cosmopolitan</b> Vodka, Cointreau, cranberry & a twist of lime	7.25	<b>Pimms</b> Pimms & lemonade with seasonal fruit & mint	Glass: 5.00 / Jug: 15.00

## MOCKTAILS

<b>Elderflower Fizz</b> Elderflower, lime, mint, soda	3.75	<b>Mint &amp; Apple Sparkle</b> Mint, lime, appletiser	3.75	<b>Cosno Punch</b> Cranberry, orange, lime & lemonade	3.75
<b>Ginger Snap</b> Ginger, fresh lemon, lemonade	3.75	<b>Innocent Mimosa</b> Orange, pineapple, grenadine, lemonade	3.75	<b>Summer Sunset</b> Pineapple, orange, grenadine	3.75

### LOCAL SUPPLIERS

Westerham Brewery Company supply all our local-brewed beers. They produce exceptional craft beer which have won numerous awards. They also share our ideals on ethical & green issues. They have been investing in local hop planting, LPG & hybrid transportation, removing plastics from all their packaging &

regularly donate to charity. We are proud to list beers from this wonderful local company.

Manor Wines are our local wine merchants & expert at seeking out interesting wines from small vineyards around the world. Their knowledge & experience allow us to have our wonderful, diverse, bijou wine list.