

café l'oscar

BRUNCH MENU

Saturdays and Sundays

12 - 4PM

Iberico Bellota ham, pickled Charentais melon, basil
Apple, cinnamon and pecan granola, Greek yoghurt (v)
English muffins, poached eggs, spiced crab, hollandaise
French onion soup, aged gruyere
Greek salad, gem lettuce, barrel aged feta (v)
Roasted heritage beetroot salad, hazelnuts, goats curd (v)
Smoked eel cressonaire salad, soft boiled duck egg

Eggs and hash, confit duck, pink firs, Sicilian mandarin,
fried duck egg
Cod goujon, chipotle mayonnaise, pickled cucumber sandwich
Fine herb omelette, herb salad (v)
Cheeseburger, house sauce, French fries
Scrambled eggs on sourdough toast, hass avocado (v)
Grilled Cumbrian bavette, Café de Paris butter, French fries
Grilled Cornish lemon sole, steamed potatoes, greens, bearnaise sauce
(£5 supplement)
Fries, Greens, Mixed Salad £4 each

Two Courses £30 / Three Courses £35

Including glass of bubbles

café l'oscar

DESSERTS

Dark chocolate and mint mousse

Gingerbread and salted caramel éclair

Clementine cheesecake, almond brittle

Prune sticky toffee pudding, vanilla ice cream

Waffles, Greek yoghurt, honey, caramelised macadamias

Selection of sorbets