

café l'oscar

BRUNCH MENU

Saturdays and Sundays

12 - 4PM

Black pudding scotch egg, spiced apple purée

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)

Endive salad, blood orange, mozzarella

Smoked eel cressonaire salad, soft boiled duck egg

Eggs and hash, confit duck, pink firs, Sicilian mandarin, fried duck egg

Octopus carpaccio, green olives, watermelon

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

Cornish cod, poached leek, mussel marinere
(£5 supplement)

Fries, Greens, Mixed Salad £4 each

Two Courses £30 / Three Courses £35

Including glass of bubbles

EXECUTIVE CHEF - TONY FLEMING

If you have a food allergy or intolerance, please speak to a member of our team before ordering.
All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

DESSERTS

Chocolate brownie, gianduja whipped ganache

Lemon meringue éclair

Rhubarb and custard

Prune sticky toffee pudding, vanilla ice cream

Waffles, Greek yoghurt, honey, caramelised macadamias

Selection of sorbets

Selection of teas and coffees available upon request