

café l'oscar

BRUNCH MENU

Black pudding scotch egg, spiced apple purée
Apricot compote and almond granola, Greek yoghurt (v)
English muffins, poached eggs, spiced crab, hollandaise
Wild garlic soup, rarebit soldiers (v)
Greek salad, gem lettuce, barrel aged feta (v)
Endive salad, blood orange, mozzarella (v)
Smoked salmon cressonaire salad, soft boiled duck egg

Chorizo and Piquillo pepper hash, fried egg
Lightly cured mackerel, lime, apple
Fine herb omelette, herb salad (v)
Cheeseburger, house sauce, French fries
Scrambled eggs on sourdough toast, hass avocado (v)
Grilled rib eye, French fries, Café de Paris butter
(£7 supplement)
Pan fried sea bass, Jersey royals, potted shrimp butter, shellfish vinaigrette
(£5 supplement)

Fries, Greens, Mixed Salad (v) £4 each

Two Courses £40 / Three Courses 45

Including a half bottle of sommelier's choice of bubbles, red or white wine

DESSERTS

Chocolate and passion fruit Paris-Brest

Strawberry roulade, vanilla cream

Banoffee pie, lime, Chantilly, caramelised peanuts

Warm chocolate fudge cake, vanilla ice cream

Waffles, Greek yoghurt, honey, caramelised macadamias

Selection of sorbets

Selection of teas and coffees available upon request