

On the Menu at Oscar's Inn

Our à la carte menu is served Monday through Saturday

Starter

- Soup of the day with a warm bread roll and butter - (GF) (VE*) - £4.95
- Chicken liver parfait with caramelised fig jam and brioche croute - (GF*) - £5.95
- Ham hock croquette with mustard mayonnaise and Waldorf salad - £5.95
- Seaweed-cured salmon with fennel, radish and orange citrus dressing - (GF) - £6.95

Main

- Braised ox cheek with pomme puree, glazed carrot and red wine jus - (GF) - £13.95
- Smoked fettuccine with sweetcorn and chilli butter cream sauce and parmesan - £10.95
- Poached cod courgettes, cauliflower and lemon beurre blanc - (GF) - £12.95
- Risotto primavera with tossed pumpkin seeds - (GF) (VE) - £10.95

Dessert

- Eton mess - (GF) (V) - £5.95
- Sticky toffee pudding with butterscotch sauce - (V) - £6.95
- Oscar's selection of ice-cream and sorbet - (VE*) - three scoops for £2.95

Sides

- Tenderstem broccoli with toasted almonds and butter - (GF) (V) (VE*) - £3.95
- Roasted new potatoes with thyme and garlic - (GF) (VE) - £3.95
- Rocket and spinach with grated parmesan - (GF) (V) (VE*) - £3.95
- House salad - (GF) (VE) - £3.95

GF: Gluten free | GF*: Gluten free on request
V: Vegetarian | VE: Vegan | VE*: Vegan on request



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Whilst we make every effort to avoid cross-contamination, our food is prepared in an environment where allergens may be present and therefore we cannot guarantee that any dish does not contain any particular allergen - please speak to a member of our team if you have any questions or concerns.

Where possible we source all our meat from traditionally-reared local free-range farms in Nottinghamshire and Lincolnshire

As all our food is made from scratch, at busy periods you may experience a wait for food.