

# THE OARSMAN

BISTROPUB & WINE BAR

## APERITIF

NV Harrow & Hope Brut Reserve No:9 16

## FOR THE TABLE

Charred Sourdough, Sea Salt Butter (v) 3.75 | Pigs in Blankets, Honey Mustard 8  
Welsh Rarebit 7.5 | Harissa & Garlic Olives (v) 4.75 | Beef & Garlic Croquettes 8

## STARTERS

Grilled Leeks, Goats Curd, Bitter Leaf & Hazelnut (v)\* 11.5  
The Oarsman Fish Soup, Comté, Rouille, Croutons 12  
Cured Salmon, Pickled Fennel, Crème Fraîche 12  
Corned Beef Brisket, Egg Dressing, Soda Farl 12  
Country Terrine, Cornichons, Sourdough 12  
Trotters and Bacon on Beef Dripping Toast 12

## MAINS

Potato Rosti, Mushroom Veloute, Pickled Mushroom, Herb Salad 18.5  
Seared Cod, Jerusalem Artichoke Purée, Beurre Noisette, Brown Shrimp 32  
Seared Stone Bass, Slow Cooked Fennel, Fish Soup 26  
Bavette Steak, Fries, Peppercorn Sauce, Rocket Salad 26  
Braised Beef Featherblade, Silverskin Onions & Bacon, Buttered Mash 25  
Roast Chiltern Venison, Celeriac Purée, Pickled Pear, Crispy Kale 28

## TO SHARE

Sirloin on the Bone, Onion Rings, Fries, Rocket & Parmesan Salad, Peppercorn Sauce 95

## SIDES

Clapshot, Pickled Red Currants 5.5  
Hispi Cabbage, Crispy Shallot & Sage (v) 5.5  
Winter Tomato Salad (v) 4.5  
Crispy Potatoes, Aioli & 'Nduja 6.5

Please make us aware of any allergies and ask for further details of dishes that contain allergens.

(V) Vegetarian (VG) Vegan \*Contains nuts

This menu is subject to a discretionary 12.5% service charge. All prices include VAT.

Menu subject to change based on seasonal availability.

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## DESSERTS

|                                                           |     |
|-----------------------------------------------------------|-----|
| Poire Williams "Sgroppino"                                | 9.5 |
| Warm Ginger Loaf, Butterscotch & Salted Caramel Ice Cream | 9.5 |
| Ecclefechan Tart, Ticklemore*                             | 9.5 |
| Cold Chocolate Mousse, Preserved Cherry, Tablet           | 9.5 |
| Steamed Treacle Pudding, Crème Anglais                    | 9.5 |
| Apple Tarte Tatin, Vanilla Ice Cream                      | 9.5 |

## CHEESE

Barkham Blue | Waterloo | Golden Cross | Isle of Mull  
 with Lavosh & Spiced Apple Chutney 1 Cheese 7.5 | 2 Cheeses 13 | All Four 17

## COCKTAILS

Smokey Pineapple Daiquiri 15 | Old Fashioned 15 | Espresso Martini 15

## LIQUEUR COFFEES

Tia Maria | Bailey's | Jameson's | Havana 7 yr | Amaretto | Courvoisier VSOP 9.5

## DESSERT WINES 100 ml

|                                                                              |       |
|------------------------------------------------------------------------------|-------|
| 2021 Monbazillac Jour de Fruit, Domaine L'Ancienne Cure Sémillon, Muscadelle | 9.25  |
| 2019 La Magendia de Lapeyre, Clos Lapeyre, Jurançon Petit Manseng            | 13.75 |
| 2016 Chateau Filhot, 2me cru, Sauternes Sauvignon, Sémillon                  | 19.25 |
| 2023 Maury, Domaine Pondroux, Rousillon, France Grenache Noir                | 16    |

## DIGESTIFS 25 ml

|                                           |      |
|-------------------------------------------|------|
| Chateau De Lacquy Armagnac, '3 Ans' 40.5% | 7    |
| Cognac Couprie Napoleon 40%               | 7.6  |
| Calvados Morin XO '20 Ans' 40%            | 10.5 |
| Louis Roque La Vielle Prune 42%           | 7    |
| Louis Roque La Vielle Noix 30%            | 6.5  |

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