

# Oscar & Bentleys

creative, local, sustainable

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## Small Plates

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### Salt & Pepper Squid 6.95

Lemon aioli

### Tempura King Prawns 9.25

Thai-style ginger, lime & sweet chilli

### Jerk Chicken Wings 7.25

Chilli & lime sauce & toasted coconut

### Mushroom Arancini 7.95

Mushroom velouté, wild mushrooms

### Tempura Vegetables Vn 7.20

Thai-style ginger, lime & sweet chilli

### Caponata on Flatbread Vn 7.50

Classic, Sicilian-inspired aubergine, tomato, raisin & caper salad on flatbread

### Hummus & Flatbread Vn 7.15

Dukka, pomegranate & black sesame

### Char-Grilled Halloumi 6.95

Gooseberry & apple chutney

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## Mains

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### Bavette Steak & Chips 21.45

The Butcher's cut, traditionally kept back for themselves, it's a loose textured, highly flavoured flat cut, cooked at a very high temperature to medium rare, then rested to give a sublime, tender, juicy steak. Served with fresh chimichurri, thick-cut, triple cooked chips & roast baby vine tomatoes

### Slow Roast Pork Belly 17.50

Succulent, outdoor-reared, local pork belly, pulled pork croquet, apple fritter, red cabbage, carrot puree, cider & honey jus

### Pan Fried Salmon 16.25

Fresh Scottish salmon, slow-roast fondant potato, butterflied garlic king prawn, samphire, crisp fine capers & an elegant white wine velouté

### Katsu Chicken Curry 15.45

Crisp, crumbed free-range chicken breast, aromatic katsu sauce made with fresh ginger, garlic & exotic spices, roast squash, spinach, sumptuous pilau rice, fresh mango salad in a citrus dressing, toasted coconut

### Smoked Haddock Fishcakes 13.50

Crisp, breadcrumb fishcakes, made in-house with fresh & smoked haddock, parsley & fluffy local potato, served with wilted spinach, roast baby vine tomatoes in a parsley & watercress sauce & a sprinkling of crisp fine capers

### Chicken & Chinese Pear Salad 14.75

Seasoned, char-grilled, free-range chicken breast, marinated in ginger & turmeric, Chinese Five Spice pear, carrot & courgette ribbons, mixed baby leaf, pomegranate dressing

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## Vegan Mains

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### Aubergine Katsu Curry Vn 14.40

Crisp, crumbed aubergine, aromatic katsu sauce made with fresh ginger, garlic & exotic spices, roast squash, spinach, sumptuous pilau rice, fresh mango salad in a citrus dressing, toasted coconut

### Mushroom Goulash Vn 14.95

Rich Hungarian-inspired stew of chestnut mushrooms & tomato, spiced with smoky paprika & sweet drop chilli, garlic mashed potato, crisp green apple & celeriac remoulade

### Squash Risotto Vn 13.95

Roasted squash, flavour-filled risotto rice fried with fresh garlic & onion, then gently poached in white wine & vegetable stock, parsnip crisps & toasted hazelnuts

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## Classics

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### Fish and Chips 14.50

Beer-battered fish, crushed minted peas, Chef's tartare sauce

### Dirty Burger 14.25

Two beef patties, mature cheddar, caramelised onions, crisp bacon, baby gem, tomato, burger sauce, chips

### Caesar Chicken Burger 14.25

Char-grilled chicken breast, crisp bacon, tomato, baby gem, Caesar dressing, chips

### Halloumi Burger 13.95

Falafel, lettuce, lemon aioli, red pepper

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## Sides

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### Chips 3.75

### House Salad 4.25

### Crushed Minted Peas 3.50

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## Chef's Sauces 75p

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### Lemon Aioli

### Burger

### Thai-style sweet chilli

### Chutney

### Tartare

Thank you for supporting independent,

local businesses

If you've had a good time with us

please tell the world

If you haven't, please tell us!

([info@oscar-bentleys.co.uk](mailto:info@oscar-bentleys.co.uk))

All allergy information is available from staff. Please inform them of any allergies & intolerances. All meals are gluten free.

We strive to use local produce from sustainable farms/fisheries. All food is cooked fresh to order, please understand this can take time.

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# Sugar & Spice, and all things nice...

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## Puddings 7.25

(contains dairy)

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### Honeycomb Sundae

Indulgent vanilla & honeycomb ice cream, chunks of chocolate coated honeycomb, a velvety chocolate sauce & lashings of fresh whipped cream

### Apple & Pear Crumble

Bountiful summer fruits with Bramley & Cox apples. Topped with a toasted cinnamon, oat & soft brown sugar crumble, dusted with icing sugar & a scoop of finest Madagascan vanilla ice cream

### Sticky Toffee Pudding

Moist, sticky sponge pudding with dates & vanilla. Luxurious toffee sauce, made with fresh cream, served with local Madagascan vanilla ice cream

### Chocolate Orange Tart

Sweet pastry case filled with orange flavoured, dark chocolate ganache. Velvety chocolate sauce, chopped mixed nuts & a scoop of marmalade & stem ginger ice cream

### Chocolate Peanut Cheesecake

Traditional New York style baked cheesecake, handmade peanut sauce, velvety chocolate sauce, toasted mixed nuts & a dusting of icing sugar

### Ice Cream/Sorbet 2.75 per scoop

Natural ice cream, lovingly hand made in Kent by Simply Ice Cream

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## Vegan Puddings 7.25

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### Apple & Pear Crumble

Bountiful summer fruits with Bramley & Cox apples. Topped with a toasted cinnamon, oat & soft brown sugar crumble, dusted with icing sugar & a scoop of vegan vanilla ice

### Chocolate Orange Tart

Sweet pastry case filled with orange flavoured, dark chocolate ganache. Velvety chocolate sauce, chopped mixed nuts & a scoop of vegan vanilla ice cream

### Sticky toffee pudding

Sweet pastry case filled with orange flavoured, dark chocolate ganache. Velvety chocolate sauce, chopped mixed nuts & a scoop of marmalade & vegan vanilla ice cream

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## Virtuous Teas 2.75

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Finish off with a glorious pot of tea

### Peppermint

### Lemon & Ginger

### Earl Grey

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## Luxury Coffee

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### Irish Coffee 7.50

Coffee, demerara, Jameson Irish whiskey & fresh cream

### Café Royal 7.50

Coffee, demerara, Kahlua & fresh whipped cream

### Winter Wonderland 7.95

Brandy, demerara, gingerbread, fresh whipped cream & candy cane

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## Naughty, but Nice

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### Oscar & Bentleys Signature HC 5.25

Velvety, milk hot chocolates, fresh whipped sauce and a sprinkle of real chocolate flakes (contains dairy) late, marshmallow cream, chocolate

### The Gourmet HC (over-18's only) 7.50

Intense dark chocolate, Kahlua, hazelnut, fresh whipped cream, chocolate sauce, dark chocolate shavings

### Dark Parisian HC 5.25

Magnificent dark chocolate, a dash of demerara & a hint of sea salt

### Our Festive HC 5.25

Velvety, milk chocolate, gingerbread, whipped cream, caramel sauce, chocolate sauce with a dusting of demerara and nutmeg

### Naked HC 3.95

Pure, simple, milk hot chocolate, no fireworks, no embellishments

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## Pudding Cocktails

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(all 8.75)

### Espresso Martini

Indulgent—packs a punch. Vodka, Kahlua, espresso

### Chocolate Gingerbread martini (contains dairy)

Perfect winter drink—vodka, Baileys, chocolate liqueur, Kahlua, gingerbread & cream

### Brandy Alexander (contains dairy)

Indulgent luxury—brandy, chocolate liqueur & cream