

Oscar & Bentleys

creative, local, sustainable

Small Plates

Salt & Pepper Calamari 7.25

Squid rings dusted in Chef's aromatic spices, lemon aioli

Garlic King Prawns 9.50 (contains dairy)

Garlic butter, red chilli, spinach & flatbread to mop up the sauce

Pulled Pork Croquette 8.75

Slow-cooked pulled pork, fluffy mas & onion coated in panko crumb, remoulade & gooseberry chutney

Spiced Cauliflower Vn 7.35

Beer-battered, lemon aioli, sweet chilli & Dukkah

Hummus & Flatbread Vn 7.30

Dukka, pomegranate & black sesame

Char-Grilled Halloumi 7.25 (contains dairy)

Gooseberry & apple chutney

Winter Warmers

Duck Hash 13.75

Smoked duck breast, fluffy Maris Piper mash, onion, fried duck egg & fresh, light sauce vierge

Lamb Kofta 14.75 (contains dairy)

Middle Eastern inspired kofta from grass-fed lamb from Bethersden, Kent with subtle spices on a bed of baby gem, tzatziki & golden raisin chutney

Cumberland Sausage & Mash 15.50

Dingley Dell Cumberland sausage, fluffy mashed Maris Piper, smoked bacon, mushrooms, kale, bourguignon sauce

Hearty Soup & Flatbread Vn 7.50

Please ask your server for today's soup

Field & Wild Mushroom Hash Vn 12.95

Saute garlic field mushroom, wild mushrooms on a bed of Maris Piper & onion hash & a rocket pesto

Shakshuka & Flatbread 13.50

Inspired by Ottoman-influenced cuisine, a rich tomato sauce incorporating warming spices, red kidney beans, spinach & two free-range oven-baked eggs

Mains

Ribeye Steak & Chips 24.75

Ribeye steak, rich marbling makes this one of the tastiest, succulent & most elegantly flavoured steaks, from the grass-fed herd at Bethersden, Kent. Best cooked medium rare & seasoned with Maldon salt. Served with chef's Sauce Bordelaise, thick-cut, triple cooked chips, garlic field mushroom & roast vine tomato (200g)

Slow Roast Pork Belly 18.50

Succulent, outdoor-reared, local pork belly, mash potato hash, red cabbage, kale in garlic butter, gooseberry chutney, cider jus

Blackened Cajun Salmon 16.95

Fresh pan-roasted Scottish salmon, seasoned with warming spices & a light touch of thyme & oregano, roast new potato & sauce vierge, a fresh salsa of cherry tomato, extra virgin local oil, herbs, lemon, capers & shallots

Katsu Chicken Curry 15.75

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

Sides

Chips 3.75

House Salad 4.25

Crushed Minted Peas 3.50

Kale & Sesame 3.75

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

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)

Vegan Mains

Aubergine Katsu Curry Vn 14.75

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

Cajun Cauliflower Vn 14.75

Pan roasted cauliflower, seasoned with warming spices & a light touch of thyme & oregano, roast new potato & sauce vierge, a fresh salsa of cherry tomato, extra virgin local oil, herbs, lemon, capers & shallots

Classics

Fish and Chips 14.75

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

Dirty Burger 14.50 (contains dairy)

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

Caesar Chicken Burger 14.50 (contains dairy)

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

Halloumi Burger 14.25 (contains dairy)

Falafel, lettuce, remoulade, hummus, chips

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

Sugar & Spice, and all things nice...

Puddings 7.25

(contains dairy)

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

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

(contains nuts)

Sticky Toffee Pudding

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

White Chocolate Cheesecake

Traditional New York style baked cheesecake, velvety white chocolate and caramel sauce, with white chocolate pieces & a dusting of icing sugar

Ice Cream 2.75 per scoop

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

Vanilla, stem ginger & marmalade, honeycomb, rum & raisin

Naughty, but Nice

Oscar & Bentleys Signature HC 5.25

Velvety, milk hot chocolate, marshmallows, fresh whipped cream, chocolate sauce and a sprinkle of real chocolate flakes

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

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

The Mont Blanc (over 18's only) 7.50

Smooth white chocolate * peppermint liqueur, topped with fresh whipped cream

Dark Parisian HC 5.25

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

Unicorn HC 5.25

Creamy white chocolate & vanilla with a magical cloud whipped cream, marshmallows & rainbow sprinkles

Naked HC 3.95

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

Vegan Puddings 7.25

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

(contains nuts)

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

Moist, sticky sponge pudding with dates & vanilla. Warm, vegan toffee sauce & vegan vanilla ice cream

Virtuous Teas 2.75

Finish off with a glorious pot of tea

Peppermint

Lemon & Ginger

Earl Grey

Luxury Coffee

Irish Coffee 7.50

Coffee, demerara, Jameson Irish whiskey & fresh cream

Café Royal 7.50

Coffee, demerara, Kahlua & fresh whipped cream

White Russian Mocha 7.95

A twist on a classic, vodka & chocolate liqueur, white hot chocolate & coffee

Pudding Cocktails

(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

Indulgent luxury—brandy, chocolate liqueur & cream