

# Oscar & Bentleys

creative, local, sustainable

## Small Plates

### Salt & Pepper Calamari 7.50

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

### Tempura King Prawns 9.75

Delicate tempura battered prawns, Thai-style sweet chilli sauce, black sesame seeds

### Wild Mushroom Arancini (V) 7.95

Succulent, savoury arancini with a tang of mature cheese, wild mushrooms & velouté (contains dairy)

### Tempura Vegetables Vn 7.50

Delicate tempura batter on succulent fresh vegetables, black sesame seeds

### Hummus, Flatbread & Crudites Vn 7.50

Dukkah & smoked paprika oil

### Char-Grilled Halloumi (V) 7.25

Charred pineapple chutney (contains dairy)

## Light Lunches (12-5pm daily)

### Pastrami Open Sandwich 8.95

An open sandwich on farmhouse bread, pastrami, sauerkraut, sweet pickled red onion, mustard & dill

### Duck Hash 13.95

Confit duck, smashed new potatoes, onion, fried duck egg & fresh, light sauce vierge

### Fishcakes 13.95

Two pan-fried fresh fishcakes, packed full of fresh herbs, on a bed of remoulade, sweet pickled red onion, micro parsley

### Beetroot & Hummus Open Sandwich Vn 8.25

An open sandwich on farmhouse bread, chef's fresh hummus, sliced beetroot, remoulade, sweet pickled red onion, dill

### Field & Wild Mushroom Hash Vn 13.25

Sautéed garlic field mushroom, wild mushrooms on a bed of smashed new potatoes & a rocket pesto

## Mains

### Ribeye Steak & Chips 24.75

(contains dairy)

Ribeye steak, rich marbling makes this one of the tastiest, succulent & most elegantly flavoured steaks. Best cooked medium rare & seasoned with Maldon salt. Served with chef's Café de Paris butter, dressed leaves with herbed cherry tomatoes and pickled red onion, chunky chips

### Slow Roast Pork Belly 18.75

Succulent, outdoor-reared, local pork belly, pan-roasted garlic new potato, 1'kale, sauerkraut, cider jus

### Traditional Fish and Chips 14.95

Beer-battered fish, garlic butter peas, thick-cut, triple cooked chips, Chef's tartare sauce

### Salmon & Spring Vegetables 17.75 (contains dairy)

Fresh pan-roasted Scottish salmon, fondant potato, spring vegetables with edamame beans, crispy kale, white wine velouté & garlic king prawn

### Katsu Chicken Curry 15.95

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

### Moules Frites 14.95 (contains dairy)

Traditional Breton moules marinières - freshly caught mussels in a creamy white wine and herb sauce, served with skinny fries

### Confit Duck Salad 15.25

Succulent, slow-cooked duck, ginger & orange dressing, cucumber & dill, blood oranges, radish, leaves

## SIDES

Chunky Chips 4.25

Skinny Fries 4.25

House Salad 4.50

Garlic Butter Peas 4

Crispy Kale & Sesame 4.25

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)

## Classics (contains dairy)

### Dirty Burger 14.75

Two beef patties, mature cheddar, caramelised onions, crisp bacon, baby gem, tomato, burger sauce, triple-cooked chips or skinny fries

### Cajun Chicken Burger 14.75

Char-grilled blackened Cajun chicken breast, crisp bacon, mature cheddar, tomato, baby gem, pineapple chutney, lemon aioli, triple-cooked chips or skinny fries

### Halloumi & Mushroom Burger (V) 14.50

Garlic field mushroom, halloumi, lettuce, remoulade, romesco, triple-cooked chips or skinny fries (contains nuts)

## Vegan Mains

### Aubergine Katsu Curry Vn 15.25

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

### Risotto Vn 14.95 (contains nuts)

Romesco and roasted red pepper risotto with fresh homemade pesto and a sprinkling of toasted hazelnuts.

### Charred Napa Cabbage Vn 15.25

Spiced new potato, hazelnut romesco sauce, spring vegetables & edamame, dukkah, ponzu dressing (contains nuts)

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 7.95

(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

### Cherry Bakewell (contains nuts)

Luxurious frangipane and cherry jam tartlet, topped with flaked almonds and a scoop of cherry brandy ice cream

### Rich Raspberry Brownie

Indulgent warm chocolate brownie, raspberry ice cream, drizzled with chocolate sauce and dusted with powdered raspberry.

### Sticky Toffee Pudding

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

### Pink Lemonade Sundae

Simply divine vanilla & lemon curd ice cream, raspberry coulis, mini meringue kisses & lashings of whipped cream

### 3 Scoops Ice Cream or 3 per scoop

Natural ice cream, lovingly hand made in Kent by Simply Ice Cream **Vanilla, raspberry, stem ginger & marmalade, honeycomb, rum & raisin, raspberry sorbet (df), blackcurrant sorbet (df), lemon sorbet (df), cherry brandy, lemon curd**

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## Naughty, but Nice

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All our hot chocolates are made with real chocolate flakes

### 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

Smooth milk chocolate, Baileys, hazelnut, fresh whipped cream, chocolate sauce, dark chocolate shavings

### The After 8 HC (over 18's only) 7.50

Intense dark chocolate, peppermint liqueur, topped with fresh whipped cream, chocolate sauce and grated chocolate

### 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 whipped cloud, marshmallows & rainbow sprinkles

### Naked HC 3.95

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

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## Vegan Puddings 7.95

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### Rich Raspberry Brownie

Indulgent warm chocolate brownie, raspberry sorbet, drizzled with berry puree and dusted with powdered raspberry.

### Sticky Toffee Pudding

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

### Pink Lemonade Sundae

Vegan vanilla ice cream and lemon sorbet, raspberry coulis topped off with vegan whipped cream and raspberry dust

### Ice Cream 3 per scoop

Vegan vanilla, raspberry sorbet, blackcurrant sorbet, lemon sorbet

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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

### Rooibos

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## Luxury Coffee

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### Irish Coffee 7.50

Coffee, demerara, Jameson Irish whiskey & fresh cream

### White Ukrainian Mocha 7.95

Coffee, Kahlua, Absolut Vanilla, chocolate & foamed milk

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## Pudding Cocktails

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(all 8.75)

### Espresso Martini

Indulgent—packs a punch. Vodka, Kahlua, espresso

### Millionaire's Martini (contains dairy)

We turned salted caramel millionaire's shortbread into a luxurious cocktail—chocolate liqueur, Bailey's, salted caramel and cookies

Please note that we add a discretionary 10% gratuity to all tables

This is distributed equally between our hard-working service team and our talented chefs