OSCAR'S

WINE BAR & BISTRO



Welcome glass of Prosecco £5

CHRISTMAS 2026

FESTIVE MENU

EAT • DRINK • BE MERRY

TO START

SALT & PEPPER CALAMARI
Served with sweet chilli relish

CHARCUTERIE APERITIVO *(GF available)*
Prosciutto, salami and coppa ham, pickles with olives & authentic ciabatta bread

TOMATO & RED PEPPER SOUP (V) *(GF available)*
Served with ciabatta or a vegan roll

PRAWN & AVOCADO COCKTAIL *(GF available)*
Served on a bed of lettuce with Marie rose sauce & ciabatta

PIGS IN BLANKETS
Delicious Yorkshire sausages wrapped in pancetta, served with our seasonal cranberry and onion marmalade.

VEGAN TAPAS PLATE (V)
Hummus, pickles & olives, falafel, roasted peppers & onions & crackers.

MAINS

FESTIVE CHRISTMAS DINNER *(GF available)*
Minimum 6 guests
Roast turkey breast, roast potatoes, sage, onion & pork stuffing, glazed carrots with fine green beans & our seasonal cranberry and onion marmalade, with our signature gravy.

WAGYU FESTIVE BURGER *(GF available)*
Prime Wagyu beef burger, served in a brioche bun with lettuce, tomato, crispy prosciutto, Jack cheese & cranberry sauce, served with fries.

BBQ PLATTER
Ribs, wings, corn on the cob, coleslaw, garlic bread, fries & a salad garnish.

YORKSHIRE FILLET STEAK *(GF available)* + £10
8oz Prime Aberdeen Angus Fillet steak (cooked medium rare), served with Colcannon mash, fine green beans & a peppercorn sauce.

SCOTTISH SALMON FILLET *(GF available)*
Served with Colcannon mash, fine green beans & a white wine and cream sauce.

BUTTERNUT SQUASH & CARROT WELLINGTON (V)
Seasonal flavours with glazed carrots & fine green beans, roasted potatoes & a vegan jus.

MEAT FEAST PIZZA
Hand stretched Neapolitan pizza with mozzarella cheese, pigs in blankets, salami, chorizo, onions & peppers.

UPGRADE TO SWEET POTATO FRIES + £2

FESTIVE DESSERTS

LEMON MERINGUE PIE | CHOCOLATE BROWNIE | CRÈME BRÛLÉE

All desserts served with a side of cream or ice cream.

2 COURSES	3 COURSES
£28	£33

(VG) Vegetarian | (V) Vegan | (GF) Gluten-Free

TERMS & CONDITIONS

A £10 non-refundable deposit per guest is required to secure your booking.
The remaining balance is payable before the event once your pre-order has been received.
Any cancellations received within 48 hours of your booking will be charged at full price.
A discretionary 10% service charge will be added to your bill, which goes directly to your waiting team.