

OSSO

Evening Menu

Starters

- Crispy Monkfish Scampi with Warm Tartare Sauce £8.50
- Warm Crispy Potato Terrine, Leeks, Onions & Garlic £6.50
- Grilled Asparagus, Fried Duck Egg, Goats Curd & Hazelnuts £8
- King Oyster Mushroom, Smoked Bone Marrow, Mushroom Broth £8
- Chicken Terrine, Little Gem, Bacon & Herbs £7.50
- Lobster Macaroni, Hay Smoked Crème Fraiche & Caviar £12

Mains

- Feather Blade of Beef, Watercress, Pickled Onion Rings, Dripping Chips & Marmite Hollandaise £19.50
- Grilled Cod Fillet with Goan Spiced Sauce, Radish & Coriander Salad and Fragrant Rice £19
- St Brides Guinea Fowl Breast 'Rossini', Cabbage & Bacon, Madeira Sauce £25
- Hazelnut Gnocchi, Warm Beetroot Salad, Goats Curd & Picked Pine Tips £15.50
- Crispy Lamb Shank, Leek Puree, Wild Garlic, Capers & Lamb Fat Roast Potatoes £22
- Grilled Plaice Fillet, Mussels, Fennel, Dashi Potatoes, Seaweed & Mussel Sauce £18

Sides

- Mixed Salad £3.50 Triple Cooked or Beef Dripping Chips £4
- Broccoli, Hollandaise & Crispy Shallots £4 Parmesan & Truffle Chips £4.50
- Creamed Kale £3 Roasted Root Vegetables, £3.50

Desserts

- Warm Spice Bread, Brown Butter Ice Cream & Orange £7.50
- Rice Pudding with Rhubarb, Puffed Rice & Nuts £7.50
- Vanilla Crème Brulee & Brown Sugar Shortbread £6
- Double Fudge & Chocolate Ice Cream with a shot of Diplomatico Reserva Rum £6
- Stem Ginger Parfait, Lemon Curd, Aerated White Chocolate, Honeycomb & Oat Crumble £7
- Cheese & Biscuits £8

Coffee, Bones & Miso Fudge £4.50

Please also see the Blackboard for our Specials

For allergen advice, please just ask a member of staff

A discretionary service charge of 10% may be added to the final bill of tables of 6 or more