

OSSO

Evening Menu

Starters

- Scottish Hand Dived Scallop, Celeriac Broth, Apple & Celery £7.50*
Warm Crispy Potato Terrine, Leeks, Onions & Garlic £7*
Local Pigeon, Confit & Crisp Artichokes, Truffle £8
King Oyster Mushroom, Smoked Bone Marrow, Mushroom Broth £8
Chicken Terrine, Little Gem, Bacon & Herbs £7.50*
Warm Crab Vol au Vent, Fennel, Pickled Kohl Rabi & Sea Herbs £8*

Mains

- Feather Blade of Beef, Roasted Root Vegetables, Watercress & Mash £19*
Seaweed Butter Poached Cod, Smoked Potato Brandade, Charred Leek & Sorrel £18
Stuffed Rabbit Loin, its own Faggot, Carrots, & Jabron Potatoes £20
Hazelnut Gnocchi, Warm Beetroot Salad, Goats Curd & Picked Pine Tips £17*
Local Pheasant, Glazed Parsnip, Crisp Barley & Bread Sauce £18
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*
Pineapple Tart Tatin, Caramel Sauce, Malibu & Cream Cheese Ice Cream £7.50
Poached Pear, Dark Chocolate Mousse, Warm Almond Sponge £7.50*
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

Starred Items*

2 Courses £22 3 Courses £28

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