

Oscars Through Time

TAKING YOU THROUGH THE HISTORY OF THE ACADEMY AWARDS



Starters

FILLET OF PLAICE, TEMPURA PRAWN, SERVED
ALONGSIDE A LEMON AND PARSLEY SAUCE

Mains

"BARBRA STREISAND'S" CHICKEN PIE
SERVED ALONGSIDE LONG BRANCH POTATOES AND TENDER STEM
BROCCOLI

Desserts

GENOISE SPONGE, CHOCOLATE TORTE, SERVED
ALONGSIDE VANILLA ICE CREAM AND A RASPBERRY
COULIS

FOLLOWED BY TEA AND COFFEE

£29.50 WITH FREE WELCOME DRINK

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Starters

ROASTED AUBERGINE AND GOATS CHEESE STACK,
SERVED ALONGSIDE A RED PEPPER SAUCE

Mains

"BARBARA STREISAND'S" LENTIL AND MIXED VEGETABLE PIE
SERVED ALONGSIDE LONG BRANCH POTATOES AND TENDER STEM
BROCCOLI

Desserts

GENOISE SPONGE, CHOCOLATE TORTE, SERVED
ALONGSIDE VANILLA ICE CREAM AND A RASPBERRY
COULIS

FOLLOWED BY TEA AND COFFEE

£29.50 WITH FREE WELCOME DRINK

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Cocktails

MARY PICKFORD £6.00

THIS SWEET AND FRUITY COCKTAIL IS A 1920'S CLASSIC. MADE FROM WHITE RUM, GRENADINE, CHERRY LIQUEUR, PINEAPPLE JUICE

GIN NEGRONI £6.50

GIN WAS VERY POPULAR IN THE 1920'S AND WE SERVE THIS COCKTAIL WITH CAMPARI, VERMOUTH AND A TWIST OF ORANGE

Mocktails

ROYAL HAWAIIAN £3.00

INVENTED IN 1944, THIS TROPICAL MOCKTAIL CONTAINS PINEAPPLE JUICE, SODA WATER AND ALMON SYRUP

Red

MERLOT

SPICY NOTES OF VANILLA AND LIQUORICE

£3.25 £4.50 £18.00

SHIRAZ

FLAVOURS OF DARK FRUIT

£3.25 £4.50 £18.00

Wine

White

CHARDONNAY

FLAVOURS OF PEAR AND OAK

£5.00 £6.95 £25.00

RIESLING

AROMAS OF HONEY AND FRUITY FLAVOURS

£4.50 £5.25 £21.00