


## STARTERS

**Tempura Shrimp – 20**  
Spicy Mayonnaise, Lime

  **Burrata – 19**


Smoked Delica Squash, Pomegranate, Pistachio, Sun Dried Tomato Pesto

 **Hand-Dived Orkney Scallops – 28**  
Crispy Ham, Heritage Cauliflower


**Josper Grilled Chicken Caesar Salad – 22**  
Baby Lettuce, Shaved Parmesan, Crispy Flatbread

**Josper Grilled Prawn Caesar Salad – 24**  
Baby Lettuce, Shaved Parmesan, Crispy Flatbread

 **Wild Mushroom Consommé – 18**  
Smoked Celeriac, Heritage Egg, Pine Nuts, Truffle Emulsion

 **L'oscar's Mezze – 27**  
Serves up to 4 people  
Three Homemade Dips, Pitta Bread & Crudités

## PASTA & RISOTTO

 **Penne Arrabbiata – 23**  
Taggiasca Olives, Arrabbiata Sauce, Chilli

 **Truffle Rigatoni – 34**  
Autumn Truffle, Parmesan

  **Forest Mushroom Risotto – 24**  
Pine nuts, Cashel Blue Cheese, Hazelnuts, Chervil

## CRUDOS


**Hamachi Sashimi – 26**  
Truffle Ponzu, Pickled Ginger, Homemade Wasabi, Cucumber

**Crispy Tuna Tartare – 22**  
Crispy Nori, Mango, Avocado, Wasabi Soya Dressing

**Scottish Salmon Tacos – 21**  
Chilli, Avocado, Radish

**Cornish Sea Bass Ceviche – 21**  
Black Truffle, Soy, Lime

**Torched Wagyu Picanha – 26**  
Yakiniku Sauce, Charred Corn Salsa, Avocado, Sesame

 **Maldon Oysters – 6 each / 32 half dozen**  
Shallots, Vinegar

## FISH

**South Coast Monkfish & Chips – 26**  
Battered Monkfish Cheeks, Crushed Mint Peas  
Seaweed Tartare Chunky Chips


 **Cornish Line Caught Wild Seabass – 36**  
Wasabi Butter Sauce, Crushed Pink Fir Potatoes, Variegated Kale

**Black Cod Miso – 39**  
Steamed Daikon, Daikon Cream, Bok Choy

## MEAT

**L'oscar Cheeseburger – 26**  
Beef, Cheddar Cheese, Bacon, Tomatoes  
French Fries, Smoked Ketchup

**Slow Cooked British Lamb Neck Fillet – 32**  
Herb Mash Potato, Corral Mushroom, Pickled Beetroot

 **Dry-Aged British Heritage Beef Fillet – 45**  
Smoked Hispi Cabbage, Potato Terrine  
Bone Marrow & Red Wine Jus

 **Josper Grilled 500 gr British Heritage Dry Aged Sirloin – 86**  
Serves 2 people - Carved tableside  
Fried Heritage Egg, Black Truffle, French Fries & Red Wine Jus

 **Josper Grilled British Cornfed Chicken with Lemon & Thyme – 59**  
Serves 2 people - Carved tableside  
Tender Stem Broccoli, French Fries, Cognac & Wild Mushroom Sauce

## SIDES

  **Tomato Basil Salad – 6**

 **Truffle Fries – 8**

 **Tender Stem Broccoli, Soya & Sesame – 6**

  **Thyme and Garlic Roasted Button Mushrooms – 6**

  **Seasonal Mixed Leaf Salad – 6**

 **Spinach Salad, Black Truffle & Parmesan – 8**

 **Gluten Free**  **Vegetarian**  **Vegan**

If you have any food allergies or intolerance, please speak to a member of our team before ordering.

## DESSERTS

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  **Mont Blanc – 9**

Chestnuts, Meringue, Chestnut Parfait

 **Carrot Cake – 9**

Vanilla Cheesecake, Carrot Sorbet

 **L'oscar Gianduja Chocolate Tart – 9**

Coffee Ice Cream

 **Sticky Toffee Pudding – 9**

Miso Caramel, Banana, Crème Fraiche Ice Cream


 **Classic Crème Caramel - 12**

Sharing Dessert 2-4 people

  **Seasonal Fruit Platter – 14**

 **Selection of British Cheese Platter – 16**

Quince Jelly, Sourdough Flatbread

 **Selection of Ice Cream – 8**

Vanilla, Chocolate, Baileys

 **Selection of Sorbet – 8**

Blood Orange, Cherry & Cranberry, Lemon