

L'oscar Signature Cocktails

Seaside Martini	£18
Nori Infused & Olive Oil Washed Whitley Neill Navy Strength Gin, Lillet Blanc	
Zen Highball	£17
Sencha Infused ABA Pisco, St. Germain, Rooibos & Honey Peychaud's Bitters, Lemon, Soda	
The Last Paragraph	£18
Illegal Mezcal, Luxardo Maraschino, Green Chartreuse, Matcha Coconut, Lemon	
Velvet Peel	£18
Brown Butter Washed Yaguara Cachaca, Verjus, Banana, Soy Sauce	
<i>£1 will contribute to planting 1 tree, saving 2 ocean bottles, and providing 16kg of humanitarian carbon credits.</i>	
Coffee Jaffa	£16
Grey Goose Vodka, Koko Kanu, Chocolate & Orange Curd, Coconut, Espresso	
Lady Windermere 🍷	£18
Tokaji Late Harvest, Bombay Sapphire Gin, Saint-Germain, Lime, Fresh Mint	
The Importance of Being Wilde 🍷	£18
Banks 5 Rum, Tokaji Furmint, Olive Brine, Sugar Syrup, Lemon	

Mocktails

Citrus Cooler	£13
Kumquat, Yuzu, Apple, Mint, Soda	
Scarlet Petal	£11
Strawberry, Persian Rose Tea, Lime	
Island Bouquet	£10
Tanqueray Gin 0% Alcohol, Pineapple, Cranberry, Flower blend, Lemon	

Low-Alcohol Cocktail

Everleaf Garden <1.5% Alcohol	£14
Everleaf Mountain, Umenoyado Yuzushu Sake, Lemon, Lemonade	



Scan the QR to discover L'oscar's sustainability efforts with SkootEco.

By the glass

Champagne	125 ml
Michel Reybier, 1 ^{er} Cru 🍷	£24
Jeeper Brut, Grand Assemblage 🍷	£20
Jeeper Brut, Grand Rosé 🍷	£22
Jeeper Grande Réserve, Blanc de Blancs 🍷	£25

White Wine	125 ml	175 ml
Château La Mascaronne 🍷	£12	£18
<i>Provence, France - 2024 BIØ</i>		
Les Pagodes de Cos 🍷	£32	£35
<i>Bordeaux, Saint-Estèphe, France - 2019</i>		
Tokaji Furmint Dry 🍷	£9	£10
<i>Domaine Hétszölö, Hungary - 2022 BIØ</i>		
Bourgogne Blanc	£12	£14
<i>Domaine Masse, Burgundy, France - 2023</i>		
Gavi di Gavi	£13	£15
<i>Magda Pedrini, Piemont, Italy - 2024</i>		
Sancerre	£14	£16
<i>Domaine La Clef du Récit, France - 2024</i>		
Albariño	£15	£18
<i>Periplo Sentire, Canelones Uruguay - 2025</i>		
Tokaji Late Harvest <small>100ML</small>	£12	
<i>Hétszölö, Tokaji, Hungary - 2022 BIØ</i>		

Rosé Wine		
Château La Mascaronne 🍷	£11	£15
<i>Provence, France - 2024 BIØ</i>		

Red Wine		
Les Pagodes de Cos 🍷	£25	£34
<i>Bordeaux, Saint-Estèphe, France - 2015</i>		
Château La Mascaronne 🍷	£12	£16
<i>Provence, France - 2021 BIØ</i>		
G d'Estournel 🍷	£18	£20
<i>Bordeaux, Saint-Estèphe, France - 2021</i>		
Festivo Malbec	£12	£16
<i>Bodega Montevejo, Argentina - 2022</i>		
Viano Zinfandel	£13	£15
<i>California, USA - 2018</i>		
Barbera d'Alba	£15	£18
<i>Reva, Piemont, Italy - 2023</i>		
Les Dames de Vergy	£15	£19
<i>Domaine Guyon, Burgundy, France - 2023</i>		

Sparkling Tea	200 ml
Saicho Sparkling Osmanthus Tea / Jasmine Tea	£9

Cold Drinks

Bottle of Peroni	£8
Bottle of Meantime Lager / Ale	£8
Bottle of Noam Beer	£12
Bottle of 0.00% Heineken Beer	£8
Coca Cola / Diet Coke / Coke Zero	£6
Franklin and Sons Tonic / Tonic Light Water / Tonic Elderflower	£6
Franklin and Sons Lemonade / Ginger Beer / Ginger Ale	£6
Fresh Apple & Ginger Shot	£4
Fresh Juice: Orange, Grapefruit	£8
Juices: Pineapple, Mango, Tomato, Cranberry	£6
Tanqueray Gin 0% Alcohol	£12
Everleaf Mountain <0.5% Alcohol	£12

Hot Drinks

Chai Latte / Matcha Latte	£6
Ube Latte	£6

A creamy purple yam latte naturally rich in antioxidants, fibre, and vitamin C. Known for its vibrant colour and comforting taste, ube offers a nourishing alternative with gentle natural sweetness and earthy notes, blended with the silky milk of your choice. Personalise it with an added shot of espresso or matcha for an extra boost of energy and flavour.

Nespresso Coffee

Sustainability is embedded into every aspect of the Nespresso Company; improving their environmental performance across all areas, from coffee farming and machine use to business operations and capsule recycling. Their approach of shared values ensures that sustainability and its positive impacts are realised by farmers, business partners, and consumers alike.

Espresso	£4
Americano	£5.5
Double Espresso, Macchiato	£6.5
Cappuccino, Latte, Mocha	£6.5

Newby London Tea

Newby, a London-based luxury tea company is part of the Ethical Tea Partnership and sources only officially certified second flush fine teas from across the world's best tea regions. The teas are preserved and packed in Newby's own state of the art carbon-neutral factory situated in Kolkata, India, before being sea freighted to Europe. Newby is substantially owned by the N. Sethia Foundation a British Charity that donates all profits to a number of charitable causes.

L'oscar Special Blend - Assam Black Tea	£5.5
Masala Chai - Earl Grey - Lapsang Souchong	£5.5
Silver Needle	£5.5
Jasmine Pearls - Oriental Sencha	£5.5
Rooibos Tiramisu - Fruity Berries	£5.5
Persian Rose - Ginger & Lemon	£5.5

Bar Menu

Crudo Platter · £59 

Yellowfin Sashimi, Salmon Sashimi,
Seabass Ceviche Spicy Salmon Tartare,
Tuna Tartare, Crispy Nori

Crispy Rice & Salmon · £23 

Spicy Salmon Tartare

Finger Croque Monsieur · £28 

Black Truffle Croque Monsieur, Gruyère, Ham

Popcorn Shrimp · £20 

Spicy Mayonnaise, Lime

Scottish Salmon Tacos · £23  

Chilli, Avocado, Radish

Tuna Tartare & Crispy Nori · £23 

Mango, Avocado, Wasabi Soya Dressing

Truffle Fries · £8 

Truffle Mayonnaise

Edamame · £12  

Furikake

Selection of 4 British Cheeses · £16 

Fresh Grapes, Dried Fruit, Sourdough Flatbread

British Strawberries & Cream To Share · £18  

Valrhona Chocolate Basque Cheesecake · £12 

Greek Yoghurt Ice Cream