

Nikkei

Crispy Rice

Scottish Salmon · 6PCS 23 🍷
Spicy Salmon Tartare, Spring Onion, Tobiko, Chive

Wagyu Beef · 6PCS 26 🍷
Yuzu Ponzu, Wasabi Mayonnaise, Spring Onion, Chilli

Scottish Lobster · 6PCS 28 🍷
White Miso Dressing, Chive, Furikake

Avocado Guacamole · 6PCS 21 🍷🌿
Lime, Togarashi

Crudos

Crudo Platter · 59 🍷
Yellowfin Sashimi, Salmon Sashimi, Seabass Ceviche
Spicy Salmon Tartare, Tuna Tartare, Crispy Nori

Yellowfin Tuna Sashimi · 24 🍷
Truffle Ponzu, Miso Wasabi Mayonnaise, Shallot

Tuna Tartare & Crispy Nori · 4PCS 23 🍷
Mango, Avocado, Wasabi Soya Dressing

Scottish Salmon Tacos · 3PCS 23 🍷🌿
Blue Corn Tacos, Chilli, Avocado, Radish

Cornish Sea Bass Ceviche · 22 🍷🌿
Black Truffle, Suzuki Dressing, Sweet Potato

Caliente

Black Cod Miso · 39 🍷
Stir Fry Bok Choi, Shitake Mushrooms,
Daikon Cream, Soya & Sesame

Josper Grilled Cornfed Piri Piri Baby Chicken · 28 🍷🌿
Aji Amarillo & Yoghurt Dressing, Coriander

Josper Grilled Octopus · 32 🌿
Sweet Potato & Sesame Purée, Japanese Pesto

Josper Grilled Iberico Pork Cutlet · 34 🍷🌿
Tomatillo Salsa, Stir Fried Morning Glory, Yakiniiku Glaze

Lion's Mane Mushroom · 28 🍷🌿
Teriyaki, Crispy Kale, Roasted Spiced Nuts



“I have the simplest tastes.
I am always satisfied with the best.”
OSCAR WILDE

At L'Oscar Restaurant, our inspiration begins with Oscar Wilde; a man who celebrated beauty, curiosity, and the pleasure of discovery.

Reflecting this spirit, our menu brings two culinary worlds together: refined European gastronomy and vibrant Nikkei cuisine, where Japanese precision meets the bold flavours of Peru.

Just as Wilde embraced life through culture and conversation, our kitchen invites you to embrace elegance and exploration through flavour.

Sides

Josper Grilled Sourdough Bread & Seaweed Butter · 4 🌿

Josper Grilled Potato Purée · 9 🌿🌿

Truffle Fries · 8 🌿

Tenderstem Broccoli, Soya & Sesame · 8 🌿🌿🌿

Wild Mushroom, Ponzu Sauce · 10 🍷🌿

Cherry Tomato & Palm Heart Salad · 6 🍷🌿🌿

Spinach Salad, Black Truffle & Parmesan · 8 🍷🌿

European

Starters

Finger Croque Monsieur · 28 🍷🌿
Black Truffle Croque Monsieur, Gruyère, Ham

Popcorn Shrimp · 20 🍷🌿
Spicy Mayonnaise, Lime

Cornish Crab Tortellini · 24 🌿
Sea Vegetables, Crab Bisque, Salmon Caviar

Burrata · 19 🌿🌿
Seasonal Tomatoes, Basil Pesto, Balsamic Pearls

Josper Grilled Somerset Chicken Caesar Salad · 24 🍷🌿
Baby Lettuce, Shaved Parmesan, Anchovies, Crispy Flatbread

Chargrilled Spiced Lamb Kebabs & Blue Corn Tortilla · 18 🌿
Mint & Lime Yoghurt, Chilli, Sumac,
Chardonnay Pickled Red Onion, Lime & Coriander

Scottish Hand Dived Scallop · 16 🌿
Pomme Puree, Green Tomato Salsa, Beetroot Foam, Bottarga

Main Courses

Veal Milanese · 36 🍷
Rocket Salad, Parmesan, Cherry Tomato, Balsamic Dressing

Aurox Heritage Breed Beef Fillet · 48 🌿
Chargrilled Broccoli, Black Garlic Ketchup, Smoked Anchovy,
Puffed Potato, Red Wine Jus & Gremolata

L'Oscar Smash Burger · 28 🍷🌿🌿
Beef Burger, Brioche Bun, Cheddar Cheese,
Bacon, Tomato, Gem Lettuce, Pickles, Onion,
Caramelised Shallot Sauce, French Fries

South Coast Wild Sea Bass · 38 🌿🌿
Josper Roasted Potato Purée, Seaweed, Kale, Wasabi Beurre Blanc

Tagliolini & Caviar · 42
Baeri Caviar, Lemon Butter, Parmesan

Truffle Rigatoni · 38 🌿
Black Truffle, Parmesan

Vegan 🌿 Vegetarian 🌿 Gluten free 🌿 Lactose free 🍷 Local 🌿 Signature dish 🍷 Pork 🌿
If you have any food allergies or intolerances, please speak to a member of our team before ordering.
All prices are inclusive of VAT. A 15 % discretionary service charge will be added to your bill.

Desserts & Wine Pairing Experience

Tiramisu To Share · 25

Espresso & Disaronno, Lady Finger Sponge,
Mascarpone Mousse, Grated Dark Chocolate

L'oscar Butterfly · 15

Cherry Semifreddo, Morello Cherry Namelaka, Red Shiso Compote

Madeleine De Proust · 15

Matcha & Lime Madeleines, Black Sesame Ice Cream, Strawberry Jus
As they are freshly baked please allow 15 minutes

Peach & Chamomile · 12


Chamomile Sponge, Peach Cremeux & Gel,
Compressed Lemon Thyme Peaches, Blood Peach Sorbet

Seasonal Fruit Platter · 14

Selection of 4 British Cheeses · 16

Fresh Grapes, Dried Fruit, Sourdough Flatbread

Selection of Ice Cream & Sorbet · 8

Vanilla, Greek Yoghurt, Black Sesame Ice Cream
Chocolate, Blood Peach, Strawberry Sorbet  

Valrhona Chocolate Basque Cheesecake · £12








Greek Yoghurt Ice Cream & Apricot Compote

Wimbledon Seasonal Dessert · £18

British Strawberries & Cream To Share

*Complete your dessert with a curated
Wine or Champagne pairing, our team will be delighted
to guide your selection.*

	100 ml
Tokaji Late Harvest, Hétszölő, Michel Reybier - 2021	6
Graham's 10 YO Tawny Port	8
	125 ml
Michel Reybier, 1 ^{er} Cru - NV	12
Jeeper Brut, Grand Assemblage - NV	9
Jeeper Brut, Grand Rosé - NV	11
Jeeper Grande Réserve, Blancs de Blancs - NV	12

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