






STARTERS


Popcorn Shrimp – 20
Spicy Mayonnaise, Lime



  **Burrata – 19**
Heritage Tomatoes, Basil Pesto


 **Niçoise Salad - 20**
Seared Tuna, Anchovies, Tomatoes, Quail Eggs
Taggiasca Olives, Green Beans

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




  **Wye Valley Asparagus Textures - 22**
Wild & White Asparagus, Black Truffle Emulsion

 **Cornish Crab Salad – 24**
Endive, Mango, Avocado, Chilli

  **Wye Valley Asparagus & Pea Soup - 18**
Smoked Cream, Morel Mushrooms

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

PASTA

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

 **Truffle Rigatoni – 34**
Black Truffle, Parmesan

Scottish Lobster Ravioli - 32
Lobster Bisque, Sea Vegetables, Cherry Tomatoes, Chives


CRUDOS

 **Hand-Dived Scallop Ceviche – 26**
Yellow Pepper Tigers' Milk, Charred Corn, Red Onions, Coriander Oil

Crispy Rice & Salmon - 18
Spicy Salmon Tartare, Spring Onions, Chives

Crispy Rice & Tuna - 21
Tuna Tartare, Suzuki Dressing, Mango & Chilli

Scottish Salmon Tacos – 21
Chilli, Avocado, Radish

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


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

Japanese-Style Beef Tartare - 18
Yuzu Ponzu, Granny Smith Apples, Miso, Wasabi

A PARTAGER - TO SHARE

Cornish 1 kg Dover Sole Meunière - 95
Serves 2 people - Carved tableside
Lemon & Caper Butter Sauce, Potato Purée


 **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, Lemon & Thyme – 65**
Serves 2 people - Carved tableside
Broccoli, French Fries, Morel & Pommes de Normandie Sauce


FISH

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

 **Pan Fried Cornish Hake - 28**
Peperonata, Exmoor Caviar, Beurre Blanc

 **South Coast Wild Seabass - 36**
Potato Purée, Seaweed, Kale, Wasabi Beurre Blanc

MEAT

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

 **Welsh Lamb Loin - 34**
Sweet Potato Purée, Silver Onions, Pink Rhubarb, Heritage carrot, Mint Jus

 **Dry-Aged British Heritage Beef Fillet – 45**
Daikon Fondant, Miso Glazed King Oyster Mushroom, Yakiniiku Sauce

British Rose Veal Milanese  - 36
Rocket Salad, Parmesan, Cherry Tomatoes, Balsamic Dressing

SIDES

  **Tomato Basil Salad – 6**

 **Truffle Fries – 8**

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

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

  **Green & Yellow Courgette Salad, Mix Seeds, House Dressing – 8**

  **Josper Roasted Potato Purée – 7**
Add Black Truffle - 25

 **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.
All prices are inclusive of VAT. A 15 % discretionary service charge will be added to your bill.

DESSERTS



Vanilla & Hazelnut Millefeuille – 9

Madagascar Vanilla Diplomate, Hazelnut Praline, Puff Pastry

Crème Brûlée – 9

Madagascar Vanilla, Pinenuts Tuile

Dark Chocolate & Coffee Namelaka - 9

Salted Caramel Ice Cream, Coffee & Cocoa Nibs Crumble

Rhubarb & Apple Crumble – 12

Madagascar Vanilla Custard
Serves 2 people

Coconut & Lime Parfait – 9

Strawberry & Basil Consommé, Toasted Coconut Flakes

Pistachio & Cherry - 9

Pistachio Sponge, White Chocolate & Vanilla Cremeux
Cherry Compote, Kirsch Ice Cream

Café Gourmand – 12

Choice Of Coffee & 3 Miniature Desserts
Vanilla Millefeuille, Strawberry & Rhubarb Chou, Chocolate Namelaka

Seasonal Fruit Platter – 14

Selection of British Cheese Platter – 16

Quince Jelly, Sourdough Flatbread

Selection of Ice Cream – 8

Vanilla, Chocolate, Kirsch, Salted Caramel

Selection of Sorbet – 8

Mango & Passion Fruit, Strawberry, Lemon

