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

V L'oscar's Mezze − 27

Serves up to 4 people Three Homemade Dips, Pitta Bread & Crudités

PASTA

∀ Penne Arrabbiata R – 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

Crispy Rice & Tuna - 21

Tuna Tartare, Suzuki Dressing, Mango & Chilli

Scottish Salmon Tacos – 21

Chilli, Avocado, Radish

Cornish Sea Bass Ceviche R - 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 Dover Sole Meunière 1 KG - 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, Butter Sauce, Exmoor caviar

South Coast Wild Seabass - 36

Potato Purée, Seaweed, Kale, Wasabi Butter Sauce

MEAT

L'oscar Cheeseburger R-26

Beef, Cheddar Cheese, Bacon, Tomatoes French Fries, Smoked Ketchup

🖲 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, Yakiniku Sauce

Veal Milanese - 36

Rocket Salad, Parmesan, Cherry Tomatoes, Balsamic Dressing

SIDES

∀ ⑤ Tomato Basil Salad – 6

™ Truffle Fries – 8

▼ Tender Stem Broccoli, Soya & Sesame – 6

∀ Thyme and Garlic Roasted Button Mushrooms – 6

Y ⑤ Green & Yellow Courgette Salad, Mix Seeds, House Dressing – 8

Josper Roasted Potato Purée – 7 Add Black Truffle - 25

>> Spinach Salad, Black Truffle & Parmesan − 8

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

V S 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



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

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