




STARTERS

Tempura Shrimp – 19
Spicy Mayonnaise, Lime

  **Burrata & Isle of Wight Tomatoes – 19**
Basil Mayonnaise, Balsamic Vinegar, Pine Nuts

 **Wye Valley Asparagus – 18**
Crispy Egg, Truffle Mayonnaise

Josper Grilled Chicken Caesar Salad – 20
Baby Lettuce, Shaved Parmesan, Crispy Flatbread


 **Super Food Salad – 16**
Quinoa, Lentil, Black Rice, Buckwheat, Avocado
Cashew Nuts, Mint Yoghurt

CRUDOS

Yellowfin-Tuna Ceviche – 24
Tiger's Milk, Piquillo Pepper & Watermelon

Salmon Ceviche Tostada – 21
Crunchy Corn, Avocado

Sea Bass Ceviche – 21
Black Truffle, Soy, Lime

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


Hand Chopped Beef Tartare – 22 / 42
Prepared tableside
Served with Truffle Fries for Main Course

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

MEAT & FISH

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

 **Lamb Loin – 36**
Alsace Bacon, Courgette & Peas, Minted Red Wine Sauce


 **Dry-Aged Beef Fillet – 45**
Herbed Mashed Potatoes, Wye Valley Asparagus
Red Wine Jus

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

 **Roasted Sea Bream – 24**
Pepperonata, Basil, Courgette Sauce

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

PASTA & RISOTTO


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

 **Truffle Rigatoni – 34**
Summer Truffle, Parmesan


  **Wye Valley Asparagus Risotto – 28**
Wild Garlic, Morel Mushrooms, Vegan Feta, Hazelnuts

FOR THE TABLE

Lishman's Trio of Charcuterie – 28
Coppa, Bresaola, Cured Loin, Pickles, Grilled Sourdough

 **L'oscar's Mezze – 27**
Josper Roasted Aubergine Dip, Avocado Hummus
Roasted Red Pepper, Sun-dried Tomato Dip
Pitta Bread & Crudités

 **Josper Grilled 800 gr Dry-Aged T-Bone – 89**
Carved tableside
Béarnaise Sauce, Heritage Tomato Salad, French Fries

 **Josper Grilled Cornfed Chicken with Lemon & Thyme – 59**
Carved tableside
Gremolata Sauce, Heritage Tomato Salad, French Fries

SIDES

 **Tomato Basil Salad – 6**

 **Truffle Fries – 8**

 **Tender Stem Broccoli with Chilli & Pine Nuts – 6**

 **Pomme Fondant – 6**

 **Fragrant Basmati Rice – 6**

 **Seasonal Mixed Leaf Salad – 6**

 **Spinach & Summer Truffle Salad – 8**



GF



V



VG