Starters

Popcorn Shrimp - 20
Spicy Mayonnaise, Lime
(3) Burrata-19

Heritage Tomatoes, Basil Pesto

## (3) Niçoise Salad-20

Seared Tuna, Anchovies, Tomatoes, Quail Egg
aggiasca Olives, Green Beans
Josper Grilled Chicken Caesar Salad-22
Baby Lettuce, Shaved Parmesan, Anchovies, Crispy Flatbread
$\checkmark$ Super Food Poke Bowl-16
Mixed Grains, Mango, Red Cabbage, Avocado
Soya Bean, Radish, Wasabi Soya Dressing
Add Scottish Salmon - 6
Black Cherry Gazpacho - 16
Pistachio, Basil Emulsion
Josper Grilled Sourdough, Red Pepper Tapenade, Prosciutto
V L'oscar's Mezze - 27
Serves up to 4 people
Three Homemade Dips, Pitta Bread \& Crudités

## PASTA

V Penne Arrabbiata $M$, 23 Arrabbiata Sauce, Taggiasca Olives, Chill

Truffle Rigatoni-34 Summer Truffle, Parmesan

## Scottish Lobster Ravioli - 32

Lobster Bisque, Sea Vegetables, Cherry Tomatoes, Chives

CRUDOS

Crispy Rice \& Salmon 5 pes - 18 Spicy Salmon Tartare, Spring Onions, Chives

Crispy Rice \& Tuna 5 pes-21
Tuna Tartare, Suzuki Dressing, Mango \& Chilli
*) Cornish Crab \& Squid Ink Tapioca 4 pes-18
Green Apple, Fennel, Aji Marillo
Tuna Tartare \& Crispy Nori 4 pes - 22
Mango, Avocado, Wasabi Soya Dressing
Scottish Salmon Tacos 3 pcs - 21 Chilli, Avocado, Radish

Cornish Sea Bass Ceviche $\begin{aligned} & \text { AnR - } 21\end{aligned}$ Black Truffle, Soy, Lime

Octopus Carpaccio-22
Jalapeño, Chorizo, Crispy Olives
Japanese-Style Beef Tartare - 18 Yuzu Ponzu, Granny Smith Apples, Miso, Wasabi

## A PARTAGER - TO SHARE

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


Lemon \& Caper Butter Sauce

## Black Cod Miso - 39

Stir Fry Bok Choi, Shitake Mushrooms, Daikon Cream, Soya \& Sesame
${ }^{4}$ Cornish Monkfish \& Prosciutto - 30
Chardonnay Wine Braised Fennel, Rock Samphire, Sriracha Butter Sauce

## South Coast Wild Sea Bass - 36

Potato Purée, Seaweed, Kale, Wasabi Beurre Blanc


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

Welsh Herb Crusted Lamb Loin - 3
Goat's Cheese, Black Truffle Pea \& Seaweed Tartle Caramelized Shallot Purée, Mint Jus
${ }^{(1)}$ Dry-Aged British Heritage Beef Fillet - 45 sweet Potato Fondant, Miso Glazed King Oyster Mushroom, Yakiniku Sauce

## British Rose Veal Milanese 4 R - 36

Rocket Salad, Parmesan, Cherry Tomatoes, Balsamic Dressing
$\qquad$
$\vee$ (i) Tomato Basil Salad-6

## Truffle Fries-8

$\checkmark$ Tenderstem Broccoli, Soya \& Sesame-8
V Grilled Vegetables, Smoked Nuts, Feta-10
$P$ Organic Roasted Carrots, Carrot Top Pesto, Dukkah - 8
$\vee$ Kafir Lime \& Lemongrass Fragrance Basmati Rice-6
DESSERTS

Vanilla \& Salted Caramel Millefeuille-9 Máuagascar Vanilla Diplomate, Salted Caramel, Puff Pastry
( ( (*) Crème Brûlée-9
Madagascar Vanilla, Pinenuts Tuile
(3) Chocolate \& Passion Fruit Delice-9 Hazelnut Ice Cream

P Rosemary Strawberry Eton Mess-9 Brown Sugar Meringue, Strawberry Sorbet

Cherry \& Lemon Rum Baba-9
Cherry Compote, Whipped Lemon Cream, Cherry Ice Cream

Café Gourmand-12
Choice Of Coffee \& 3 Miniature Desserts
Strawberry Eton Mess, Macaron Ice Cream Sandwich, Rum Baba

S Seasonal Fruit Platter-14

Selection of British Cheese Platter-16 Quince Jelly, Sourdough Flatbread

Selection of Ice Cream - 8
Vanilla, Chocolate, Cherry, Hazelnut
$\checkmark$ Selection of Sorbet - 8
Mango \& Passion Fruit, Strawberry, Lemon

