

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 Amarilo & 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, Yakiniku 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 Sommerset 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