

STARTERS

Popcorn Shrimp – 20
Spicy Mayonnaise, Lime

  **Burrata – 19**

Heritage Tomatoes, Fresh Figs, Red Pepper Tapenade

  **Heritage Beetroot Carpaccio – 18**

Blueberries, Goats Cheese, Caramelised Pecan Nuts, Beetroot Gel

Josper Grilled Chicken Caesar Salad – 22

Baby Lettuce, Shaved Parmesan, Anchovies, Crispy Flatbread

 **Super Food Poke Bowl – 16**

Mixed Grains, Balsamic Chickpeas, Roasted Squash, Soya Beans
Fresh Figs, Tender Stem Broccoli, Wasabi Soya Dressing

Add Scottish Salmon – 6

 **Cep Mushroom Soup – 16**



Cob Nuts, Cashel Blue Cheese, Sourdough Toast

 **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 Tagliolini – 34**

Autumn Black Truffle, Parmesan

Scottish Lobster Ravioli – 32

Lobster Bisque, Sea Vegetables, Cherry Tomatoes, Chives

VEGAN MAIN

 **Miso Baked Aubergine – 28**

Crispy Kale, Pomegranate, Super Seeds

CRUDOS

Crispy Rice & Salmon 6 pcs – 19

Spicy Salmon Tartare, Spring Onions, Chives

Crispy Rice & Tuna 6 pcs – 22

Tuna Tartare, Suzuki Dressing, Mango & Chilli

Gin & Tonic Cured Chalk Stream Trout Sashimi – 18

Cucumber Purée, Dill & Buttermilk Sauce

Tuna Tartare & Crispy Nori 4 pcs – 22

Mango, Avocado, Wasabi Soya Dressing

Scottish Salmon Tacos 3 pcs – 21

Chilli, Avocado, Radish

Cornish Sea Bass Ceviche  – 21

Black Truffle, Soy, Lime

Octopus Carpaccio – 22

Jalapeño, Chorizo, Crispy Olives

Japanese-Style Beef Tartare – 18

Yuzu Ponzu, Granny Smith Apples, Miso, Wasabi

FISH

Cornish Dover Sole Meunière – 48

Carved Tableside
Lemon & Caper Butter Sauce

Black Cod Miso – 39

Stir Fry Bok Choy, Shitake Mushrooms, Daikon Cream, Soya & Sesame


 **Cornish Monkfish & Palourde Clams – 30**

Chorizo, Butter Beans, Scottish Girolles, Wilted Spinach, Seaweed Butter Emulsion

 **South Coast Wild Sea Bass – 36**

Potato Purée, Seaweed, Kale, Wasabi Beurre Blanc

MEAT

L'oscar Cheeseburger  – 26

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

Welsh Herb Crusted Lamb Loin – 36

Goat's Cheese Croquette, Shallot Purée, Mint Jus

 **Dry-Aged British Heritage Beef Fillet – 45**

Potato Rosti, Braised Ox Cheeks, Heritage Beetroot, Smoked Bone Marrow jus

British Rose Veal Milanese  – 36

Rocket Salad, Parmesan, Cherry Tomatoes, Balsamic Dressing

SIDES

 **Truffle Fries – 8**

 **Tenderstem Broccoli, Soya & Sesame – 8**

  **Buttered Baby Potatoes, Furikake – 8**

  **Wilted Spinach, Basil – 8**

 **Spinach Salad, Black Truffle & Parmesan – 8**

A PARTAGER - TO SHARE

 **Josper Grilled 1KG British Heritage Dry Aged T-Bone – 95**

Serves 2 people - Carved tableside

Bone Marrow Mash, Smoked Grilled Red Cabbage & Ranch Dressing

Red Wine jus

 **Josper Grilled British Cornfed Chicken, Lemon & Thyme – 65**

Serves 2 people - Carved tableside

Broccoli, French Fries, Scottish Girolles Sauce



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

Warm Valrhona Chocolate Fondant – 11

Agrimontana Pistachio ice Cream
(please allow 15 mins cooking)

Nutmeg Crème Brûlée – 9

Saffron Poached Green Apples, Dates & Raisins Cookie Crumbs

Pear & Pecan Bakewell Tart – 9

Pear Sorbet, Caramelised Pecans

Chestnut & Black Fig Salad – 9

Coconut Yogurt Sorbet, Gingerbread Cake Sponge
Caramelised & Fresh Figs, Sweet Orange Segments

Blackberry Parfait – 9

Thyme Pickled Blackberries, Caramelised Apples
Blackberry & Lemon Sauce

Café Gourmand – 12

Choice Of Coffee & 3 Miniature Desserts
Iced Macaron, Pecan Bakewell Tart, Gingerbread & Chestnut Cake

Seasonal Fruit Platter – 14

Selection of 5 British Cheeses – 16

Grapes, Dried Fruits, Sourdough Flatbread

Selection of Ice Cream – 8

Vanilla, Chocolate, Pistachio

Selection of Sorbet – 8

Coconut Yogurt, Pear, Mango & Passion Fruit

