






## 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

 **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 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  – 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  – 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, Yakniku Sauce

**Veal Milanese - 36**  
Rocket Salad, Parmesan, Cherry Tomatoes, Balsamic Dressing

## SIDES

  **Tomato Basil Salad – 6**

 **Truffle Fries – 8**

 **Tender Stem Broccoli, Soya & Sesame – 6**

 **Thyme and Garlic Roasted Button Mushrooms – 6**

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

  **Josper Roasted Potato Purée – 7**  
Add Black Truffle - 25

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

 **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

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### **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

### **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

### **Seasonal Fruit Platter – 14**

### **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

