

STARTERS

Black Truffle Croque Monsieur 24
Gruyere Cheese, Ham, Black Truffle Emulsion

 **Popcorn Shrimp 20**
Spicy Mayonnaise, Lime

 **Barbecue Eel Bao Buns 2 pcs 22**
Asian Slaw, Furikake

  **Homemade Game Terrine 19**
Pistachio, Prune Amaretto Puree, Piccalilli, Pickled Red Onion

  **Baby Artichoke Three Ways 20**
Almond Flakes, Pomegranate, Rye Bread Crisps

  **Burrata 19**
Heritage Tomatoes, Fresh Figs, Red Pepper Tapenade

Josper Grilled Somerset Chicken Caesar Salad 22
Baby Lettuce, Shaved Parmesan, Anchovies, Crispy Flatbread

 **Cep Mushroom Soup 16**
Cob Nuts, Cashel Blue Cheese, Sourdough Toast

 **L’oscar’s Mezze 27**
Serves up to 4
Three Homemade Dips, Pitta Bread & Crudités

PASTA

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

 **Truffle Rigatoni 38**
Black Truffle, Parmesan

Oxtail Ravioli – 3 pcs 18 / 5 pcs 30
Mushroom Consommé, Kale, Quince, Sun-Dried Tomato, Aged Pecorino

 **Gluten Free**  **Vegetarian**  **Vegan**  **Lactose Free**

CRUDOS

 **Crispy Rice & Salmon 6 pcs  19**
Spicy Salmon Tartare, Spring Onions, Chives

 **Yellowfin Tuna Sashimi 24**
Truffle Ponzu, Miso Wasabi Mayonnaise, Shallots

 **Tuna Tartare & Crispy Nori 4 pcs 22**
Mango, Avocado, Wasabi Soya Dressing

 **Scottish Salmon Tacos 3 pcs 21**
Chilli, Avocado, Radish

 **Japanese-Style Beef Tartare 18**
Yuzu Ponzu, Granny Smith Apples, Miso, Wasabi

VEGAN MAIN

  **Miso Baked Aubergine 28**
Crispy Kale, Pomegranate, Super Seeds

A PARTAGER - TO SHARE

 **Josper Grilled 500g Aurox Heritage Breed Sirloin 95**
Serves 2 - Carved tableside
Bone Marrow Mash, Smoked Red Cabbage & Ranch Dressing
Red Wine jus

 **Josper Grilled Somerset Saxon Chicken, Lemon & Thyme 65**
Serves 2 - Carved tableside
Tenderstem Broccoli, French Fries, Scottish Girolle Sauce

SUNDAY ROAST 38

Served Every Sunday from 12pm to 4pm

Aurox Rare Breed Sirloin Steak
Truffle Mac & Cheese, Duck Fat Roast Potatoes,
Tenderstem Broccoli, Roast Organic Carrots, Yorkshire Pudding
Red Wine Jus & Horseradish Cream

FISH

Black Cod Miso 39
Stir Fry Bok Choi, Shitake Mushrooms, Daikon Cream, Soya & Sesame

 **Cornish Monkfish on the Bone 32**
Keta Caviar, Butter Sauce, Dill Oil, Salsa Verde

 **South Coast Wild Sea Bass 38**
Potato Purée, Seaweed, Kale, Wasabi Beurre Blanc

MEAT

L’oscar Smash Burger  28
Beef Burger, Brioche Bun, Cheddar Cheese, Bacon, Tomato
Gem Lettuce, Pickles, Onion, Caramelised Shallot Sauce, French Fries

Welsh Herb Crusted Lamb Loin 38
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 Tomato, Balsamic Dressing

SIDES

Truffle Fries 8

  **Tenderstem Broccoli, Soya & Sesame 8**

Buttered Baby Potatoes, Furikake 8

   **Tomato & Basil Salad 6**

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

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

 **Warm Valrhona Chocolate Fondant 12**
Your Choice of Ice Cream or Sorbet
(please allow 15 minutes cooking time)

  **Madagascar Vanilla Crème Brûlée 9**

 **Pear & Pecan Bakewell Tart 11**
Pear Sorbet, Caramelised Pecans

  **Chestnut & Black Fig Salad 11**
Coconut Yogurt Sorbet, Gingerbread Sponge
Caramelised & Fresh Figs, Sweet Orange Segments

Hazelnut Choux 12
Praline Ganache, Salted Praline Sauce, Whipped Hazelnut Cream
Madagascar Vanilla Ice Cream

   **Seasonal Fruit Platter 14**

 **Selection of 5 British Cheeses 16**
Fresh Grapes, Dried Fruit, Sourdough Flatbread

 **Selection of Ice Cream 8**
Vanilla, Chocolate, Pistachio

  **Selection of Sorbet 8**
Coconut Yoghurt, Pear, Mango & Passion Fruit

