

STARTERS

Black Truffle Croque Monsieur - 24

Emmental Cheese, Prosciutto Ham, Black Truffle Emulsion

Popcorn Shrimp – 20

Spicy Mayonnaise, Lime

Burrata – 19

Heritage Tomatoes, Fresh Figs, Red Pepper Tapenade

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

Smoking Brothers Smoked Salmon Roulade – 22

Chive Cream Cheese, Capers, Golden Quail Eggs, Cornichons

L'oscar's Mezze – 27

Serves up to 4 people

Three Homemade Dips, Pitta Bread & Crudités

PASTA & VEGAN MAIN

Penne Arrabbiata – 23

Arrabbiata Sauce, Taggiasca Olives, Chilli

Truffle Tagliolini – 34

Autumn Black Truffle, Parmesan

Miso Baked Aubergine – 28

Crispy Kale, Pomegranate, Super Seeds



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.

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

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

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

Josper Grilled British Cornfed Chicken, Lemon & Thyme – 65

Serves 2 people - Carved tableside

Broccoli, French Fries, Scottish Girolles Sauce

FESTIVE SET MENU - £65

Smoking Brothers Smoked Salmon Roulade

Chive Cream Cheese, Capers, Golden Quail Eggs, Cornichons

Organic Bronze Turkey Ballotine

Pigs in Blankets, Goose Fat Roasted Potatoes, Brussel Sprouts
Chestnuts, Maple Glazed Heritage Carrots, Cranberry Sauce

Christmas Pudding

Madagascar Vanilla & Brandy Sauce

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 – 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

Organic Bronze Turkey Ballotine – 38

Pigs in Blankets, Goose Fat Roasted Potatoes, Brussel Sprouts
Chestnuts, Maple Glazed Heritage Carrots, Cranberry Sauce

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

Tomato & Basil Salad – 6

Spinach Salad, Black Truffle & Parmesan – 8

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

 **Christmas Pudding – 10**

Madagascar Vanilla & Brandy 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

