



## STARTERS


**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

 **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


  
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

## VEGAN MAIN

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

## 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


## FISH

**Black Cod Miso – 39**  
Stir Fry Bok Choi, 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**

  **Tomato & Basil Salad – 6**

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

## DESSERTS

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### **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

