

# SIP & SAVOUR SOCIETY

## DINE AROUND MENU AT L'OSCAR LONDON

### In The Baptist Bar ~ Snacks

Coronation crab vol au vents, pickled lime, mango

Cheese and onion gougeres (v)

Fried chicken bites, tarragon emulsion

with

*Saint or Sinner Cocktail*

### In Café L'oscar ~ Starters

Greek salad, gem lettuce, barrel aged feta (v)

Half dozen Lindisfarne oysters

Steak tartare, devilled bone marrow toasts

with

*Glass of Bourgogne Chardonnay 2016 or Glass of Chateau Calvimont 2016*

### In The Baptist Grill ~ Main Course

Chargrilled Cumbrian ribeye, snails, garlic, bordelaise

Roast Cornish cod, soft dill crust, buttered charlotte potatoes, warm tartare sauce

Vegetable pithivier, aubergine caviar, Oglesheid cheese, leeks, romesco sauce (v)

with

*Glass of Bourgogne Chardonnay 2016 or Glass of Chateau Calvimont 2016*

### In The Committee Room ~ Dessert station

Macarons, Eclairs & Doughnuts with:

Lemon curd, Dark chocolate and raspberry cremeux,

White chocolate and orange cremeux,

Coconut and lime curd, Banoffee crème diplomat

with

*Bohemian Espresso*



EXECUTIVE CHEF – TONY FLEMING

If you have a food allergy or intolerance, please speak to a member of our team before ordering.  
All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.