

Starters

Seasonal Mushroom Cream £9 Shimeji and Toasted Brioche Croutes

Chicken Caesar Salad £12/£16

Diver Scallops £17.50 Salt Baked Celeriac, Apple and Pork Crackling

> Roasted Beetroot £11 Goats Curd and Pink Grapefruit

Chapel and Swan Smoked Salmon £14.75 Crab Mayonnaise

L'oscar Steak Tartare £9.75/£21 Confit Yolk & Beef Dripping Toasted Granary

Main Course

L'oscar Cheeseburger £15.50 House Relish, French Fries

Goujons of Cod £16 Tartare Sauce. French Fries

Dry Aged Steaks and Roasted Bones Sirloin 8oz £24, Ribeye 12oz £32, Fillet 7oz £30 Hollandaise/ Bearnaise/ Peppercorn

Pappardelle Gorgonzola £9 /£17 Asparagus, Courgette, Pea and Broad Bean

Slow Braised Beef Cheek Cottage Pie £16

Whole Baked Seabass £24 Fennel, Orange and Caper

Sides £4

 $French\ Fries, Sprouting\ Broccoli, Buttered\ New\ Potatoes, Mixed\ Green\ Salad$

If you have a food allergy or intolerance, please speak to a member of our team before ordering.

All food and non-alcoholic beverage prices are inclusive of 5% VAT and alcoholic beverages at 20% VAT.

A 12.5% discretionary service charge will be added to your final bill



Dessert £7

Vanilla Pannacotta, Black Cherry, Cantucci Biscuit

Guanaja Bitter Chocolate Tart, Mascarpone Ice Cream

L'oscar Raspberry Crème Brûlée

Chef's Selection of Cheeses, Apple and Date Chutney, Oat Crackers $\mathfrak{L}3$ supplement

Selection of Teas £5.50

Breakfast Tea

Satemwa Estate, Shire Highlands, Malawi

Earl Grev

Satemwa Estate, Malawi and Reggio Calabria, Italy

Green Whole Leaf

Fuding, Fujian Province, China

Genmaicha

Shizouka, Japan

English Peppermint

Tregothnan Estate, Cornwall, UK

Coffees

Espresso £3.50 Double Espresso £5.50 Macchiato £5.50 Cappuccino £5.50 Café Latte £5.50 Americano £5.50