



Private Dining Menu's

Canapes

£3.80 per bite

COLD

Spiced Brown Shrimp Butter Toast
Roscoff Onion and Thyme Tart (v)
Parmesan Cream and Crisps, Cep Mushrooms Dust (v)
Black Treacle Cured Salmon, Buckwheat Blini, Caviar
Foie Gras Mousse with Pistachios and Sultana
Olive Bread, Speck, Parmesan Custard and Asparagus
Beetroot and Goats Curd Ravioli (v)
Coronation Crab Vol au Vents, Mango and Pickled Lime
Tuna Tataki, Pickled Mouli and Wasabi
Venison Tartare, Smoked Bone Marrow Emulsion, Oyster Leaf

Hot

Crispy Pigs Ears, Gribiche sauce
Truffle Mac N Cheese (v)
Avocado Tempura, Baba Ganoush (v)
Fish Finger Sandwich, Sauce Tartare
Smoked Haddock Kedgeree Bonbon
Minted Pea and Gorgonzola Tartelette (v)
Smoked Eel, Beetroot and Horseradish
Quail Egg and Ham Hock Scotch Egg, Pea Puree
Smoked Salmon and Cream Cheese Croque Monsieur
Buttermilk Fried Chicken, Harissa Mayonnaise

T

Bowl Food

£38 per head, 4 bowls per person. Please select minimum of 1 cold dish.

COLD

Heritage Beetroot, Goats cheese, Fig and Toasted Seeds (v)

Cornish Crab Mayonnaise, Watermelon, Avocado and Radish

Smoked Chicken, Mango, Baby Kale and Quinoa

Tuna Tartare, Pickled Mouli, Wasabi Mayonnaise

Bocconcini Mozzarella, Semi Dried Cherry Vine Tomatoes, Rocket and Basil (v)

King Prawn Panzanella, Capers, Lime and Oregano

Halloumi, Fregola, Padron Peppers, Coriander Pesto (v)

Seabass Ceviche, Pomelo, Black Radish and Micro Watercress Salad

HOT

Chicken, Leek and Tarragon pie

Crab Risotto, Avocado and Prawns

Chilli Beef Rib, Wild Rice, Sour Cream and Coriander

Macaroni Cheese, Pigs Cheek Ragout, Parmesan and Marjoram

Roasted Cod Loin, Butter Bean Cassoulet

Pork fillet, Colcannon Mash, Charred Baby Leek

Miso Salmon, Bok Choi and Rice Noodles

Vegan Chilli Tofu Ramen (v)



Main Menu

3 Courses for £90 per person

Starter

Thai Spiced Chicken and Coconut Velouté

Seared Orkney Scallops, Apple, Black Pudding, Pork Crackling and Sea Bluebells

Heritage Beetroot, Goats Curd, Pink Grapefruit and Dandelion (v)

Octopus Terrine, Crab, Avocado Puree, Pickled Radish and Nasturtium

Artichoke, Wild Mushroom and Spinach Pithivier, Black Truffle Velouté (v)

Caramelised Pigs Cheek, Beetroot and Salmon Ravioli, Caviar

Mackerel Tartare, Soft Quail Eggs, Compressed Cucumber, Croutons and Kohlrabi

Treviso Salad with Burrata, Mango and Basil, Sourdough Croutons (v)

L'oscar Steak Tartare, Confit Egg Yolk, Beef Dripping Granary

Venison Carpaccio, Parmesan Custard, Crisps, Charred Silver Skins, Rocket

Main Course

Beef Sirloin, Bok Choi, Shitake Marmalade, Spring Onion, Bone Marrow Jus

Girolle Mushroom and Smoked Garlic Risotto, Herb Oil, Garlic Crisps (v)

Guinea Fowl, Parsnip, Trompette de la Mort, Dehydrated Grapes and Toasted Oats

Wild Seabass, Grain Mustard Crust, Creamed Leeks, Potato and Pancetta Terrine

Gressingham Duck, Confit Leg Bon Bon, Celeriac and Orange

Blackened Monkfish, Vadouvan Granola and Lightly Curried Mussels

Chicken, Black Garlic, Asparagus, Peas and Beans

Halibut, Cockles and Rice

Lamb Rump, Sweetbreads, Pea and Iberico, Café au Lait

Charred Halloumi, Couscous, Romero Peppers, Labneh and Toasted Smoked Almonds (v)

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

L'oscar

LONDON

Dessert

Rum Baba, Plantation Rum Soaked Sponge with Crème Chantilly and Raspberries

Manjari Chocolate Pot, Cherry Sorbet, Almond Biscotti

Buttermilk Pannacotta, Blackberry Compote, Almond Brittle

Passionfruit and Mango Eton Mess, Exotic Fruit Sorbet

Earl Grey Crème Brûlé, Armagnac and Prune Ice Cream

Warm Dark Chocolate Fondant, Passionfruit Ice Cream

Anisette Parfait, Gingerbread and Fresh Berries

Selection of L'oscar Ice Creams and Sorbets

Chef's Cheese Selection, Homemade Chutney and Crackers

Tea, Coffee and Petits Fours

Working Lunch

£150 per head

inclusive of Room Hire, 3 Refreshment Breaks, AV Equipment, Water, Working Lunch
(choice of 3 main courses, 2 salads, 2 desserts)

£145 per head

inclusive of Room Hire, 3 Refreshment Breaks, AV Equipment, Water, Working Lunch
(choice of 5 main courses, 2 salads, 2 desserts)

£165 per head

inclusive of Room Hire, 3 Refreshment Breaks, AV Equipment, Water, Working Lunch
(choice of 7 main courses, 2 salads, 2 desserts)

Salads

Superfood Salad, Quinoa, Goji Berries and Seeds (v)

Caesar Salad

Heritage Beetroot, Grapefruit and Dandelion Salad (v)

Cornish New Potato, Caper and Shallot Salad (v)

Mixed Raw Vegetable Salad, Guacamole, Sesame Dressing (v)

Main Course

Selection of finger sandwiches

Truffled Chicken Mayonnaise, Smoked Salmon and Chive Cream Cheese,
Roast Beef and Horseradish, Pickled Cucumber and Dill

Smoked Chicken Coronation, Mango and Almonds

Vegan Feta, Gem, Avocado, Sun Blush Tomato and Roasted Pepper on Tomato Bread (v)

Pastrami, Coleslaw, Swiss Cheese, Russian Dressing on Toasted Rye

Prawn, Crab, Grapefruit and Avocado on Toasted Charcoal Bread

Seasonal Quiche (v)

Merguez Sausage Dogs, Chilli Yoghurt, Pickled Cabbage

Cod Goujons

Mediterranean Antipasti Platter (v)

Mini Steak Baguette, Shallot Lyonnaise, Horseradish Mayo, Watercress

Duck Egg, Mayonnaise on Granary, Micro Cress (v)

Platter of Charcuterie

Smoked Salmon Bagels, Pickled Cucumber, Gribiche Sauce

Dessert

Mini Crème Brulee with Fresh Seasonal Berries

Coconut Panna cotta with Passion Fruit and Mango

Mini Salt Caramel Custard Tart

Cheeseboard, Homemade Pickles and Biscuits



LONDON

SPARKLING WINE

2015	Gusbourne, Brut Reserve, Kent, England	£82.00
NV	Exton Park Vineyards, Blanc de Noirs, Hampshire, England	£80.00
NV	Montlouis Triple Zero, Loire, France	£69.00
NV	Vignobles Guillaume, Flute Enchantée, Comté, France	£56.00
NV	"R" de Ruinart, Champagne, France	£96.00
NV	Ruinart, Blanc de Blancs, Champagne, France	£130.00
2009	Philipponnat, Blanc de Noirs, Champagne, France	£140.00
2009	Dom Pérignon, Champagne, France	£290.00

ROSÉ

2015	Gusbourne, Rosé, Kent, England	£92.00
NV	Ruinart, Rosé, Champagne, France	£120.00

WHITE WINE

Mineral and Refreshing

2017	Chablis 1er Cru, Beauroy, Laurent Tribut	Burgundy	France	£101.00
2018	Sancerre, Domaine Gerard Millet	Loire	France	£60.00
2016	EZ (Edelzwicker), Domaine Weinbach	Alsace	France	£75.00
2018	Picpoul de Pinet, La Cave de L'Ormarine	Languedoc	France	£43.00
2018	Grenache Blanc, La Loupe	Languedoc	France	£40.00
2012	Riesling Trocken, Lorch, August Kessler	Rheingau	Germany	£65.00
2018	Grüner Veltliner Löss, R. Rabl	Langenlois	Austria	£40.00
2017	Marof Breg Cuvée	Prekmurje	Slovenia	£52.00
2018	Gavi di Gavi DOCG, Magda Pedrini	Piedmont	Italy	£54.00
2017	Encruzado Branco, Kelman	Dão	Portugal	£45.00
2019	Sauvignon Blanc, Wairau River	Marlborough	New Zealand	£45.00

Fruity and Aromatic

2015	Montlouis, Rémus, De la Taille aux Loups	Loire	France	£66.00
2017	Cigalus Blanc, Domaine de Cigalus	Languedoc	France	£60.00
2014	Petit Manseng Sec, Château Cabidos	Béarn	France	£54.00
2018	Muga Blanco, Bodegas Muga	Rioja	Spain	£45.00
2018	Paso a Paso Blanco, Bodegas Volver	Castilla	Spain	£40.00

Complex and Distinctive

2016	Viré Clessé, Les Héritiers du Comte Lafon	Burgundy	France	£80.00
2016	Meursault, Le Limozin, Château de Meursault	Burgundy	France	£155.00
2017	Puligny-Montrachet, 1er Cru 'Perrieres', Domaine Jean-Louis Chavy	Burgundy	France	£175.00
2017	Chassagne-Montrachet Blanc, 1er Cru Les Vergers, Domaine Marc Morey	Burgundy	France	£170.00
2016	Montagny 1er Cru, Le Vieux Château	Burgundy	France	£60.00
2016	Bourgogne Chardonnay, Antoine C. Moreau	Burgundy	France	£54.00
2018	1753 Viognier, Château de Campuget	Languedoc	France	£47.00
2018	Pinot Grigio, Cantina Tramin	Alto Adige	Italy	£47.00
2017	Chardonnay Old Stones, Bergström	Oregon	USA	£90.00
2016	Barrel Fermented Sauvignon Blanc, Lismore	Greyton	South Africa	£60.00
2017	Chardonnay, Ad Hoc Hen and Chicken	Pemberton	Australia	£52.00

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



LONDON

Rich and Concentrated

2015	Talion, Pacherenc du Vic-Bilh Sec, Domaine Laougué	Languedoc	France	£92.00
2014	Châteauneuf-du-Pape Blanc, Domaine Galévan	Rhône	France	£106.00

RED WINE

Fruity and Welcoming

2018	Côtes du Rhône, Domaine des Carabiniers	Rhône	France	£45.00
2017	Tai Rosso, Colli Berici, Gianni Tessari	Veneto	Italy	£41.00
2016	Tempranillo Merlot, Tandem Ars In Vitro	Navarra	Spain	£44.00
2018	Paso a Paso Joven, Bodegas Volver	Castilla	Spain	£40.00
2018	Festivo Malbec, Bodega Monteviejo	Mendoza	Argentina	£50.00

Textured and Layered

2013	Nuits St Georges 1er Cru, Henri Gouges	Burgundy	France	£150.00
2015	Bourgogne Pinot Noir, Bachelet - Monnot	Burgundy	France	£74.00
2016	Santenay 1er Cru, P. & L. Borgeot	Burgundy	France	£89.00
2011	'Cuvee Prestige', Château Lucas, St Emilion	Bordeaux	France	£63.00
2014	Château Pindefleurs, St Emilion Grand Cru	Bordeaux	France	£74.00
2017	Château Calvimont, Graves	Bordeaux	France	£48.00
2013	Clos Triguédina, AOC, Cahors	Languedoc	France	£63.00
2016	Barbera D'Alba, Reva	Piedmont	Italy	£70.00
2016	Tempranillo, Tinto Reserva, Kelman	Dão	Portugal	£52.00
2016	Pinot Noir, Memorious, Domaine de La Côte	California	USA	£175.00
2016	Pinot Noir, Bannockburn Estate, MT Difficulty	Central Otago	New Zealand	£93.00

Dark and Full Bodied

2011	Barolo, Cerequio, Michele Chiarlo	Piedmont	Italy	£186.00
2013	Brunello di Montalcino, Podere Le Ripi	Tuscany	Italy	£130.00
2016	Malbec, San Carlos, La Consulate	Uco Valley	Argentina	£85.00

Concentrated and Structured

2013	La Reserve de Leoville Barton, St Julien	Bordeaux	France	£96.00
2015	Château de Beaucastel Rouge, Famille Perrin	Rhône	France	£202.00
2016	Syrah, La Forge, Gérard Bertrand	Languedoc	France	£176.00
2014	Muga Selección Especial	Rioja	Spain	£82.00
2011	Mas Martinet, Cami Pesseroles	Priorat	Spain	£165.00
2014	Amarone della Valpolicella, Monte Zovo	Veneto	Italy	£84.00
2011	Tignanello, Marchesi Antinori	Tuscany	Italy	£330.00

ROSÉ WINE

2016	Rosé, Vin de Pays de Vaucluse, Chêne Bleu	Rhône	France	£60.00
2018	M de Minuty Rosé, Château Minuty	Provence	France	£45.00
2018	Rosé et Or, Château Minuty	Provence	France	£78.00
2018	Hampton Water Rosé, Gérard Bertrand	Languedoc	France	£55.00

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



LONDON

SWEET AND FORTIFIED

2015	Château Ramon	Monbazillac	France	£47.00
2014	Château Rieussec, 1er Cru Classé (half)	Sauternes	France	£105.00
2011	Cross Rivesaltes, Domaines Bertrand	Roussillon	France	£68.00
2017	Samos Vin Doux (half)	Samos	Greece	£30.00
NV	Niepoort Senior Tawny Port	Douro	Portugal	£55.00

COCKTAILS

Alcoholic Cocktails	£16.00
Non-Alcoholic Cocktails	£12.00

BEER

Meantime Lager	£7.50
Meantime Pale Ale	£7.50
Peroni	£7.50

SPIRITS

Ketel One Vodka	£12.00
Tanqueray Gin	£12.00
Hennessy VS Cognac	£14.00
Appleton Rum	£13.00
Kraken Spiced Rum	£13.00
Tapatio Blanco Tequila	£13.00
Johnny Walker Black Label Whisky	£14.00
Disaronno Amaretto	£10.00
Tio Pepe Fino Sherry	£9.00
Mixers with the Spirits	£3.00

SOFT DRINKS	£6.00
-------------	-------

JUICES

Freshly Squeezed Orange Juice	£5.00
Freshly Squeezed Grapefruit Juice	£5.00

MINERAL WATER	£4.00
---------------	-------

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