

l'oscar

LONDON

£26.50 for 2 Courses // £29.50 for 3 Courses

12:00- 15:00

17:30-19:00

STARTERS

Chicory Salad

Glazed Walnuts, Fourme d'Ambert Cheese

Chilled Watercress Velouté

Cured Cornish Mackerel, Ratte Potatoes

Bayonne Ham

Wild Roquette, Sherry Vinegar Reduction

MAIN COURSE

Slow Braised Short Rib of Beef

Pressed Goose Fat Potatoes, Girolle Mushrooms, Herb Dressing

Plancha Seared Sea Bream

Parsley and Caper Salad, Piquillo Peppers, Sauce Basquaise

Fresh Linguine Pasta

Summer Vegetables, Herb Butter Sauce

DESSERT

Floating Islands

Bitter Caramel Custard, Pink Praline

Set Valrhona Chocolate Custard

Grue Nib Tuille

Chef's Choice of Cheese

House Crackers, Fruit Chutney