

l'oscar

LONDON

CHRISTMAS MENU

3 Courses for £90.00 per person

STARTER

Black Treacle-Cured Salmon, Cornish Crab, Bitter Leaves, Russet apple
Celeriac rémoulade

Ragstone Goat's Cheese, Pickled Beetroot Tatin, Candied Spiced Pecans, Baby Leaves

Mushroom Orzo, Soy Sauce Jelly, King Oyster Mushroom and Parsley

Chicken, Caramelised Apple and Black Pudding Terrine, Piccalilli, Hazelnuts

Jerusalem Artichoke Cream, Truffle and Parmesan Cheese Straws

MAIN COURSE

Blackwell's Free-Range Bronze Turkey, Brussel Sprouts, Honey Roasted Parsnips, Goose Fat
Roast Potatoes, Cranberries

Honey Roast Duck Breast, Confit Leg Sausage Roll, Caramelised Endive, Bergamot Jus

Roasted Cornish Cod, Slow Braised Beef Cheek, Salsify, Golden Chanterelle Red Wine Jus

Celeriac, Fourme d'ambert and Cranberry Pithivier, Caraway Carrot Purée,
Torched Baby Onions

Beef Fillet, Slow Braised Tail Tortellini, Braised Gem, Aged Balsamic and Cipollini Onion Jus

DESSERT

Apple and Golden Raisin Crumble, Warm Blackberry Soup

Christmas Pudding Souffle, Drambuie Ice Cream

Spiced Pear and Walnut Crème Brûlée, Shortbread

Chef's selection of Cheeses, Cranberry Preserve

Petit Fours, Tea's and Coffees

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

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

l'oscar

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, Memorios, 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