

l'oscar

LONDON

STARTERS

Iron Bark Pumpkin Velouté £9

Roast Ceps, Olive Paillette

Baked Heritage Beetroots £10

Goat's Curd, Autumn Truffle, Poppy Seed Tuille

Pig's Head Croquette £15.50

Sauce Gribiche, Fine Herb Salad

Marinated Scottish Sea Scallops £16

Dill Emulsion, Citrus Dressing

Citrus Cured Loch Duart Salmon £16

Pickled Kohl Rabi, Horseradish Yoghurt, Caviar

Salad of Cornish Crab £15

Marinated Cucumber, Brown Crab Mayonnaise

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

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

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

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MAIN COURSE

Poached & Roast Chicken £24
Herbed Gnocchi, Spring Onions, Thyme Jus

Seared Cod £24
Chlorophyll Linguine, Matelote Sauce, Mushrooms

Spelt Barley Risotto £18
Roast Butternut Squash, Parsley Oil, Fried Sage

Roast Gressingham Duck £27.50
Confit Leg, Preserved Kentish Damsons, Braised Endive

Grilled Plaice (on the bone) £24
Beurre Noisette, Capers, Lemon, Citrus Infused Croutons

50 Day Dry Aged Steaks, French Fries, Herbed Marrow Bone, Watercress
Sirloin 240g £34 Rib Eye 270g £34
Bearnaise or Peppercorn Sauce

Slow Cooked Old Spot Pork Belly £25
Burnt Apple Sauce, Glazed Carrots, Savoy Cabbage

Sides £5
French Fries, Sprouting Broccoli, Minted New Potatoes, Buttered Savoy Cabbage,
Seasonal Mixed Leaf Salad, Heritage Tomato & Red Onion Salad

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DESSERT

Praline Cremeaux £9
Lemon & Vanilla Sorbet

Compote of Autumn Berries £7.50
Meringue, Chantilly

Selection of Fruit Sorbets £7.00

Pear Déclinaison £8.50
Fromage Frais, Chestnuts, Caramelised Pecans

Chef's Continental Cheese Selection £11.50
Apple & Date Chutney, House Crackers

Selection of Teas £5.50

Breakfast Tea
Earl Grey
Green Whole Leaf
Genmaicha
English Peppermint

Selection of Coffees

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