

# *café l'oscar*

Lobster cocktail salad, avocado, basil, green apple 16/32

Chilled white gazpacho, fresh almonds, lovage and grapes (v) 9

Greek salad, gem lettuce, barrel aged feta (v) 8/12

Ligurian tomatoes, capers, mozzarella, basil (v) 8/12

Black pudding scotch egg, spiced apple purée 10

Porthilly oyster, half dozen 16

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Cheeseburger, house sauce, French fries 15

Pappardelle, cep ragu, parmesan (v) 10/19

English asparagus, grelot onion and tomato fondue gratin (v) 15

Pan fried sea bass, Jersey royals, potted shrimp butter,  
shellfish vinaigrette 25

Rump of Herdwick lamb, whipped goat cheese, crushed peas, mint 23

Fine herb omelette, herb salad (v) 12

Grilled rib eye, French fries, Café de Paris butter 32

Fries, greens, buttered Charlotte potatoes, mixe

EXECUTIVE CHEF - TONY FLEMING

If you have a food allergy or intolerance, please speak to a member of our team before ordering.  
All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

## **DESSERTS £7**

Chocolate brownie, gianduja whipped ganache

Apple and Frangipane tart, Crème fraiche

Lemon meringue éclair

Rhubarb and custard

Sticky prune pudding, vanilla ice cream

Lincolnshire poacher, apple and date chutney, oat crackers 12

Selection of teas and coffees available upon request