

# café l'oscar

## VEGETARIAN MENU

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

Broccoli agnolotti, roast almonds, pickled kohlrabi, preserved lemon  
12/18

Endive salad, blood orange, mozzarella  
8/12

Wild garlic soup, rarebit soldiers  
9

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Butternut pithivier, sage, parmesan, mustard fruits  
24

Sweet potato gnocchi, mushrooms, basil, leeks  
12/18

Pappardelle, cep ragu, parmesan (ve)  
10/16

Purple sprouting broccoli, herb pesto, toasted almonds (ve)  
8/12

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Apple and Frangipane tart, Crème fraiche

Rhubarb and custard

Chocolate molleux cake, blackcurrant cream, blackberry sorbet (ve)

Sticky prune pudding, vanilla ice cream

(ve) Can be adapted to vegans

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

Chocolate brownie, gianduja whipped ganache

Lemon meringue éclair

Rhubarb and custard

Prune sticky toffee pudding, vanilla ice cream

Waffles, Greek yoghurt, honey, caramelised macadamias

Selection of sorbets

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Selection of teas and coffees available upon request