

l'oscar

LONDON

BAR MENU

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THE BAPTIST BAR



SIGNATURE COCKTAILS

HIBISCUS ROYALE — 19

Jeeper Brut Champagne, Peach & Apple liqueur, Absinthe
Inspired by a French 75. Served up with champagne and floral notes.

TROPICAL NEW FASHIONED — 18

Havana Anejo Especial Rum, Banana & Dates Liqueur, Mezcal, Bitters
Inspired by an Old Fashioned. Served on the rocks with a smooth and tropical finish.

MANDARIN & BERGAMOT MOJITO — 18

Pisco, Mandarin Cordial, Italicus, Lime, Mint
Inspired by the Cuban Classic. Shaken, zingy and refreshing with a tropical finish.

HENNESSY MANHATTAN — 19

Hennessy VS, Rye Whisky, Fig, Amaro Montenegro, Orange Bitters
Inspired by the American iconic cocktail. Served on an ice block with floral and dried fruit notes.

NAILED RUSTY — 18

JW Black Label Whisky, Drambuie, Lime, Cherry Soda, Peychaud Bitters
We nailed it. Simple & delicious. Served tall on the rocks.

KUMQUAT MELOMA — 18

Ocho Blanco Tequila, Watermelon Cordial, Kumquat, Citrus Soda, Black Salt
A sweet and sour twist on a Paloma. Served tall on the rocks with a citrus finish.

ROOIBOS DERBY JULEP — 18

Bulleit Rye, Dubonnet Vermouth, Passion Fruit & Rooibos Cordial, Mint
Inspired by the Kentucky Derby classic. Smooth, fruity and refreshing.

PINK ORCHARD COLLINS — 19

Tanqueray Gin, Italicus, Rhubarb & Apple Soda, Pinot Noir Float, Citrus
Inspired by the famous Tom Collins cocktail. Smooth and fruity with a dry finish.

FIR-IOUS MANGO SOUR — 18

Eucalyptus Infused Ketel One Vodka, Douglas Fir & Cadello, Mango, Egg White, Citrus
Our twist on a classic vodka sour. Fresh & creamy with tropical notes.

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

ALL PRICES IN £

BY THE GLASS SELECTION

CHAMPAGNE 125ML

MICHEL REYBIER 1 ^{ER} CRU	22
Champagne, France, NV	
JEEPER BRUT	17
Grand Assemblage, Champagne, France, NV	
JEEPER BRUT	19
Grand Rosé, Champagne, France, NV	
JEEPER GRANDE RÉSERVE	22
Blanc de Blanc, Champagne, France, NV	

WHITE WINE 125 / 175ML

FURMINT DRY	9	11
Hétszölő, Tokaji, Hungary, 2019 ^{ORGANIC}		
BOURGOGNE BLANC	10.50	12.50
Messe Père et Fils, Burgundy, France, 2020		
CHÂTEAU LA MASCARONNE BLANC	11	13
Provence, France, 2019 ^{ORGANIC}		
GAVI DI GAVI	11	13
Magda Pedrini, Piedmont, Italy, 2021		
SANCERRE	13	15
Domaine La Clef du Récit, Loire, France 2020		

ROSÉ WINE 125 / 175ML

CHÂTEAU LA MASCARONNE ROSÉ	10	12
Provence, France, 2020 ^{ORGANIC}		

RED WINE 125 / 175ML

FESTIVO MALBEC	10	12
Bodega Monteveijo, Mendoza, Argentina, 2019		
CHÂTEAU CALVIMONT	11	13
Graves, France, 2018		
BARBERA D'ALBA	13	15
Reva, Piedmont, Italy, 2019		
SANTENAY 1 ^{ER} CRU	15	17
Domaine Borgeot, Burgundy, France, 2018		
GOULÉE BY COS D'ESTOURNEL	17	19
Haut-Medoc, France, 2015		
PAGODES DE COS	26	31
Saint-Éstèphe, France, 2014		
COS D'ESTOURNEL	39	45
Saint-Éstèphe, France, 2013 ^{by CORAVIN}		

SWEET WINE 100ML

TOKAJI LATE HARVEST	9
Hétszölő, Tokaji, Hungary, 2015 ^{ORGANIC}	
CROSS RIVESALTES	11
Gérard Bertrand, Languedoc, France, 2011	

BEERS & CIDERS.....all £ 8

LAGER

PALE ALE

ORGANIC CIDER

MOCKTAILS & SOFTS

ALL MOCKTAILS10

ELDERFLOWER COOLER

Seedlip Garden Apple & Elderflower, Mint, Ginger Beer

NO-GRONI

Sipsmith Free Glider, Æcorn Bitter, Æcorn Aromatic

MILANO COBBLER

Æcorn, Triple Citrus Sherbet, Rosemary & Black Olive Tonic

ALL SOFTS6

COCA COLA

DIET COKE

COKE ZERO

FRANKLIN AND SONS TONIC WATER

FRANKLIN AND SONS TONIC LIGHT

FRANKLIN AND SONS TONIC ELDERFLOWER

FRANKLIN AND SONS TONIC RHUBARB

FRANKLIN AND SONS LEMONADE

FRANKLIN AND SONS GINGER BEER

FRANKLIN AND SONS GINGER ALE

STILL & SPARKLING WATER.....4

BAR SNACKS

PADRON PEPPERS ^{VEGAN}	8.50
Lime Infused Salt	
SALT AND PEPPER SQUID	9
Harissa Mayonnaise	
CRAYFISH VOL-AU-VENT	8
Cocktail Sauce	
DUCK LIVER PÂTÉ, APRICOT CHUTNEY	9
Pistachio Crumb	
TEMPURA BATTERED BUTTERMILK CHICKEN	9
Tarragon Emulsion	
CONTINENTAL CHEESE SELECTION	12.50
Baron Bigod, Ragstone, Fourme D'Ambert, Quicques Mature Cheddar Served with Chutney	
CHEF'S CHARCUTERIE, FOCACCIA	12.50
Fennel Salami, Serrano Ham, Bresaola, Toulouse & Chorizo Sausages, House Piccalilli, Pickles	
FRENCH FRIES	5
CHOCOLATE BROWNIE BITES ^{VEGAN}	9
White Chocolate Cremeaux	

ALL PRICES IN £

If you have a food allergy or intolerance, please speak to a member of staff before ordering. All food and beverage prices are inclusive of 20% VAT. A 15% discretionary charge will be added to your final bill.

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