

# OSCAR WILDE BAR

FORMERLY THE GRILL ROOM, ESTABLISHED 1865

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## **Supper Menu**

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## SUPPER MENU

Available 6.30pm – 11pm

Menu created by  
*Elisha Carter, Head Chef*

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| Crudities  | £8  |
| Chickpea, feta and lemon   | £10 |
| Marinated tofu, Bok choi, tamari<br>ginger and green pepper salsa (120g)                 | £19 |
| Black, red and blonde quinoa, vegetables<br>black olive and miso sauce                   | £12 |
| Loch Duart salmon, fennel<br>gluten free soy dressing<br><i>Spring onion and cresses</i> | £13 |
| Tuna tartare, pickled mouli, soy dressing<br><i>Spring onion and cresses</i>             | £15 |
| Lobster Cocktail<br><i>Mary Rose sauce</i>   | £20 |
| Tiger prawn satay<br><i>Parsley, mint and lemon relish</i>                               | £14 |
| Popcorn Cotswold white chicken thighs<br><i>Peanut sauce</i>                             | £14 |
| Lamb samosas<br><i>Mint raita and coriander</i>  | £14 |
| Curried Angus beef skewers with chutney<br><i>Coconut sauce and popads</i>               | £17 |
| Caviar<br><i>Aged with pink Himalayan salt (30g)</i>                                     | £95 |

PLEASE NOTE THAT SOME OF OUR DISHES MAY CONTAIN ALLERGENS.  
FOR FURTHER INFORMATION PLEASE ASK YOUR WAITER.

## TASTING MENU

Available 6.30pm – 11pm

Continuing Café Royal's legacy of excellent cuisine, the Oscar Wilde Bar team, along with head chef Elisha Carter, are delighted to offer an exceptional tasting menu with food and wine pairings. The menu is full of bold flavours, prepared with the finest ingredients sourced, where possible, from across the British Isles. All dishes can be enjoyed together, shared or on their own.

Menus are seasonal, we hope you will return to sample more dishes as the seasons change throughout the year.

*Andrew Turner, Executive Chef*

### VEGETARIAN STAND £28

Crudities  
Chickpea, feta and lemon  
Black, red and blonde quinoa, vegetables  
black olive and miso sauce

### FISH STAND £30

Loch Duart salmon, fennel  
gluten free soy dressing  
*Spring onion and cresses*  
Tuna tartare, pickled mouli, soy dressing  
*Spring onion and cresses*  
Tiger prawn satay  
*Parsley, mint and lemon relish*

### MEAT STAND £35

Popcorn Cotswold white chicken thighs  
*Peanut sauce*  
Lamb samosas  
*Mint Raita and coriander*  
Curried Angus beef skewers with chutney  
*Coconut sauce and popads*

VAT IS INCLUDED AT THE CURRENT RATE.  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.



THE GRILL ROOM, 1965

HOTEL CAFÉ ROYAL

REGENT STREET, LONDON