

ROYAL BELGIAN OSCIETRA CAVIAR AND CHAMPAGNE TEMPTATION

30g Royal Belgian Oscietra Caviar, with blinis and crème fraîche
served with two glasses of Laurent-Perrier Grand Siècle Champagne £185.00 per couple (100ml)

ROYAL BELGIAN OSCIETRA CAVIAR INDULGENCE

30g - £115.00 | 50g - £190.00 | 125g - £460.00 served with blinis and crème fraîche

LA CARTE

TWO COURSES £180.00 PER PERSON

THREE COURSES £230.00 PER PERSON

LES HORS D'OEUVRE

Consommé de canard et foie gras aux feuilles d'estragon sous sa croûte feuilletée
Duck consommé with foie gras and tarragon leaves cooked under a puff pastry crust

Emietté de crabe du Devon aux effluves de curry, pomme et fenouil marinés
Flaked Devon crab lightly scented with curry, marinated apple and fennel

Quenelle de brochet à la lyonnaise
Traditional pike quenelle with langoustine tails

Tronçonnettes de homard poêlées minute au Porto blanc
Pan fried lobster medallions and ginger flavoured vegetable julienne, white port sauce £15.00 supplement

Emincé de rognon de veau sauté minute à la moutarde en cassolette feuilletée
Thinly sliced veal kidney sautéed "à la minute" with mustard, served in puff pastry

*Oeuf de poule poché en surprise, royale de champignons,
pilaf de sarrasin au topinambour et truffe noire*
Poached hen's egg served on a button mushroom royale,
buckwheat pilaf with Jerusalem artichokes and black truffle

A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT at the current rate.

LES ENTRÉES

Tronçon de lotte cuit au Binchotan, mijotée de haricots tarbais au chorizo, poireaux grillés et jus de volaille au thym (pour 2 personnes)

Roasted monkfish tail cooked over Binchotan charcoal, simmered tarbais beans with chorizo, char-grilled leeks and thyme scented chicken jus (for 2 people)

Filet de bar de ligne confit et grillé, gnocchi de pommes de terre aux olives kalamata, sauce parfumée au Pernod

Confit and grilled fillet of line-caught seabass, kalamata olives potato gnocchi, Pernod flavoured sauce

Filet de turbotin braisé et moules légèrement fumées, terrine de chou pointu aux champignons de Paris, sauce champagne

Braised fillet of turbot with lightly smoked mussels, hispi cabbage and button mushrooms terrine, champagne sauce *£15.00 supplement*

Poulet de Bresse cuit à la broche, chartreuse au parfait de foies de volaille et céleri rave, pommes de terre Anna, jus truffé (pour 2 personnes)

Spit-roasted Bresse chicken, celeriac and liver parfait chartreuse, Anna potatoes, truffle jus (for 2 people) *£30.00 supplement*

Daube de talon de boeuf à la beaujolaise et steak rôti, pommes boulangère et garniture grand-mère

Pan roasted feather steak and beef heel braised in Beaujolais wine, boulangère potatoes and smoked lardons

Duo de gibier, petit farci de champignons sauvages aux blettes, sauce poivrade

Duo of game, wild mushroom and Swiss chard parcel, poivrade sauce

Suprême de caneton fermier de Merrifield rôti, châtaignes et purée de panais, jus porto rouge aux airelles

Roasted Merrifield Farm duck breast, chestnuts and parsnip puree, red port jus with cranberries

Ravioles aux trompettes de la mort et coulis de courge, pesto à la sauge et pignons de pin grillés

Black trumpet mushroom ravioli with a butternut squash coulis, sage pesto and toasted pine kernels

Les Compléments de Garnitures

Les légumes du marché £12.00 / Pommes de terre du jour £12.00 / Salade de saison £9.00

LES FROMAGES

Les fromages fermiers affinés de France et d'Angleterre

A selection of French and English unpasteurised farm cheeses £39.50 as additional course

LES DESSERTS

Mousse chocolat au Baileys, yaourt et glace pistache

Chocolate and Baileys mousse entremets with yogurt, pistachio ice cream

Mont blanc, biscuit châtaigne et glace au cassis

Mont blanc dessert on a chestnut sponge, blackcurrant ice cream

***Tarte des Demoiselles Tatin aux pommes et glace à la cannelle (pour 2 personnes)*

Classic apple tarte Tatin with cinnamon ice-cream (for 2 people)

**Soufflé chaud à la noix de pacane, yuzu et chocolat noir*

Warm pecan nut soufflé with yuzu and dark chocolate

**Péché gourmand selon "Alain"*

A selection of six mouth-watering desserts of Alain Roux

***WE DO REQUIRE THAT THIS DESSERT IS ORDERED AT THE BEGINNING OF YOUR MEAL*

**THESE DESSERTS TAKE UP TO 20 MINUTES TO PREPARE*

Café ou thé et mignardises

Coffee or tea and mignardises £15.00

Please note that our last orders at the bar must be taken before 4.30pm at lunch service and 11.20pm at dinner service.

If you require information regarding food allergens in our dishes, please ask our Restaurant Manager,

Frédéric Poulette or Assistant Managers, Dean Bonwick and Marco Pettinicchio, who will be delighted to assist.

A menu with full details of identified food allergen labelling is available to view on request.