



ROYAL BELGIAN OSCIETRA CAVIAR INDULGENCE

30g £125.00 | 50g £210.00 | 125g £490.00 served with blinis and crème fraîche

ROYAL BELGIAN OSCIETRA CAVIAR AND CHAMPAGNE TEMPTATION

30g Royal Belgian oscietra caviar, with blinis and crème fraîche
served with two glasses of Billecart-Salmon Brut "Cuvée Louis Salmon" 2012 £195.00 per couple (100ml)

LA CARTE

Two courses £210.00 per person / Three courses £265.00 per person
(minimum 2 courses per person)

Les Hors d'Oeuvre

*Pithiviers chaud de volaille au foie gras,
lentilles du Puy en vinaigrette et jus parfumé aux champignons sauvages*
Warm chicken and foie gras pithiviers with Puy lentils salad, wild mushroom scented jus

*Langoustines d'Écosse cuites sur la braise Binchotan et gremolata aux noix,
cèpes de Bordeaux et poire nashi, sauce Nantua parfumée à la menthe vietnamienne*
Scottish langoustines cooked over Binchotan charcoal with walnut gremolata,
cep mushrooms and nashi pear, Vietnamese mint scented Nantua sauce

Noix de Saint-Jacques des Orcades snackées au citron vert et maïs doux, sauce vadouvan
Seared Orkney scallops with lime and sweetcorn, vadouvan sauce

Foie gras chaud aux figes violettes et pain d'épices, jus porto rouge à la verveine citronnelle
Pan fried foie gras with purple figs and gingerbread, red port and lemon verbena jus

Soufflé d'aiglefin à l'aneth et son oeuf surprise
Smoked haddock and dill soufflé with a soft poached egg

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

Les Entrées

*Filet de barbue pochée à la Grenobloise, champignons de Paris et salsifis,
sauce crèmeuse au beurre noisette*

Poached brill Grenobloise style with button mushrooms and salsify,
creamy brown butter sauce

*Tournedos de lotte rôtis à la guanciale, pommes de terre Anna et champignons maitake,
sauce au vin rouge de Morgon*

Monkfish tournedos roasted with guanciale,
Anna potatoes and maitake mushrooms, Morgon red wine sauce

*Sole de Douvres en croûte feuilletée farcie d'une mousse truffée,
sauce vin jaune aux langoustines (pour 2 personnes)*

Dover sole fillets filled with a truffle flavoured mousse baked in puff pastry,
vin jaune and langoustine sauce (for 2 people) £30.00 supplement

*Suprême de caneton fermier de Merrifield rôti aux graines de potiron,
chutney aux kumquats et courge butternut, sauce bigarade*

Roasted Merrifield Farm duck breast with pumpkin seeds,
kumquat and butternut squash chutney, orange sauce

*Filets tendres de lapereau grillés sur un fondant de céleri-rave,
sauce à l'armagnac et aux marrons glacés*

Grilled tender rabbit fillets, served on a celeriac fondant,
glazed chestnuts and armagnac sauce

*Côte de veau du Limousin rôtie à la broche, joue braisée en cocotte feuilletée,
girolles et jus à la sauge (pour 2 personnes)*

Spit-roasted Limousin veal chop with a braised veal cheek puff pastry pie,
girolle mushrooms and sage jus (for 2 people)

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

Délice chocolat Caraïbe aux raisins Muscat de Hambourg et son sorbet

Caraïbe chocolate délice with Hamburg Muscat grapes and sorbet

Crème brûlée à la pistache, glace vanille

Pistachio crème brûlée with vanilla ice-cream

Entremets miel à la poire Comice, mûres et rayon de miel, sorbet poire

Honey and Comice pear entremets with blackberries, honeycomb and pear sorbet

** Soufflé chaud aux mirabelles*

Warm golden plum soufflé

** Pêché gourmand selon "Alain"*

A selection of six mouth-watering desserts of Alain Roux £15.00 supplement

*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.

Price inclusive of VAT, but exclusive of a discretionary 12.5% service charge. Prices and dishes subject to change without notice.

This menu runs until Sunday 16th November inclusive. Our Winter menu commences on Wednesday 19th November.