



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 £235.00 per couple (125ml)

LA CARTE

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

Les Hors d'Oeuvre

Foie gras poêlé, strudel aux pommes et graines de sésame torréfiées, jus calvados
Pan fried foie gras with apple strudel and toasted sesame seeds, calvados jus

Chair de tourteau du Devon tiède aux effluves d'oranges, bisque légère et caviar osciètre
Warm flaked Devon crab scented with orange, light bisque sauce and oscietra caviar

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 cassiolette feuilletée
Thinly sliced veal kidney sautéed "à la minute" with mustard, served in puff pastry

*Oeuf fermier de St Ewe poché en meurette,
subric aux racines de persil et sauce beaujolaise*
Poached St Ewe's free range egg "meurette" style,
parsley root subric and beaujolais wine sauce

Les Entrées

*Médallions de lotte des Cornouailles rôtis,
artichauts barigoule et shiso, sauce oursinade*
Pan roasted medallions of Cornish monkfish,
barigoule artichokes and shiso, sea urchin sauce

*Filet de Saint-Pierre braisé, celtuce et cromesquis de crevettes grises,
sauce Dieppoise aux moules*
Braised John Dory fillet, celtuce and brown shrimp kromesies,
mussels Dieppoise sauce

*Dos de bar contisé à la truffe noire et cuit en papillote,
pommes de terre et poireaux, jus vin blanc*
Seabass fillet cooked in papillote with black truffle,
potato and leeks, white wine jus

*Pintadeau fermier rôti et gratin dauphinois truffé,
sauce Pineau des Charentes (pour 2 personnes)*
Roasted free range guinea fowl,
truffle gratin dauphinois and Pineau des Charentes sauce (for 2 people)

*Tournedos d'Angus rôti, pommes de terre rösti
et sauce zingara*
Pan roasted Angus beef fillet with potato rösti
and zingara sauce £15.00 supplement

*Duo de gibier de saison, choucroute braisée et pleurote royale fumée,
jus aux baies de genièvre*
Duo of seasonal game with braised sauerkraut and smoked king oyster mushroom,
juniper berry jus

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

Entremets chocolat caraïbe et Baileys, glace aux pistaches de Bronte

Caraïbe chocolate and Baileys entremets with Bronte pistachio ice cream

Délice aux kumquats, granola et mousse à l'hysope, sorbet agrumes

Kumquat délice, granola and hyssop mousse, citrus sorbet

***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 noisettes du Piémont aux parfums d'orange et pain d'épices*

Warm Piemonte hazelnut soufflé flavoured with orange and gingerbread

**Péché gourmand selon "Alain"*

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

****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 £12.00 supplement

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 Manager 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.