



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 cassolette 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 (v)

Cappuccino de lentilles du Puy et céleri rave à la moutarde

Cappuccino of Puy lentils, celeriac and mustard (v)

(v) suitable for vegetarians

LES ENTREES

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 kromeskies, 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

Pithiviers de racines hivernales et champignons sauvages, carottes aux olives kalamata, jus végétal

Winter root vegetable and wild mushroom pithiviers, carrots with kalamata olives, vegetable jus (v)

(v) suitable for vegetarians

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 caraibe et Baileys, glace aux pistaches de Bronte

Caraibe 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.