

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
and a glass of Billecart-Salmon Brut "Cuvée Louis Salmon" 2012 £235.00 per couple (125ml)

LA CARTE

Two courses £215.00 per person / Three courses £270.00 per person
(minimum 2 courses per person)

LES HORS D'OEUVRE

Vol-au-vent de ris de veau aux morilles, méli-mélo d'asperges et jus vin jaune

Veal sweetbread and morel mushroom vol-au-vent, medley of asparagus and vin jaune jus

Foie gras chaud à la grenobloise, orange caramélisée et pousses de soja

Pan fried foie gras Grenobloise, caramelised orange and bean sprouts

Fleur de courgette tiède aux senteurs des sous-bois et sa palette

de primeurs du Val de Loire agrémentés à la truffe noire

Warm courgette flower with wild mushrooms, Val de Loire spring vegetables and black truffle (v)

Soufflé aux saveurs de langoustines et sa cassolette de verdure

mêlée de queues de langoustines parfumée aux truffes

Langoustine soufflé served with a cassolette of langoustine tails scented with truffle

Noix de Saint-Jacques des Orcades gratinées à l'ail d'ours,

mitonnée de fèves et émulsion crémeuse au labneh

Seared Orkney scallops under a veil of bear's garlic crust,

young broad beans and velvety labneh emulsion

Tronçonnettes de homard poêlées minute au Porto blanc

Pan fried lobster medallions and ginger flavoured vegetable julienne,

white port sauce £15.00 supplement

(v) suitable for vegetarians

LES ENTREES

*Sole de Douvres braisée, soufflée homardine aux pointes d'asperges,
sauce champagne à la ciboulette (pour 2 personnes)*

Whole braised Dover sole, served with lobster mousseline, asparagus tips,
champagne and chive sauce (for 2 people)

*Filet de turbotin des Cornouailles braisé, artichauts poivrade farcis
aux effluves de combava et beurre blanc au caviar osciètre*

Braised Cornish turbot, baby artichokes scented with
kaffir lime leaves and oscietra caviar beurre blanc sauce

Dos de loup de mer poêlé et crevettes impériale, garniture Dubarry, câprons et jus de têtes

Pan fried seabass fillet with cardinal prawns, cauliflower and caperberries

*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,
armagnac sauce and glazed chestnuts

*Tournedos d'Angus rôti relevé à la moutarde violette,
pomme Macaire et sauce bourguignonne*

Pan roasted Angus beef tournedos enhanced with violet mustard,
Macaire potato and Bourguignonne sauce

*Duo d'agneau de lait des Pyrénées rôti,
petits primeurs et morille farcie, sauce paloise*

Duo of roasted Pyrenean milk lamb, baby vegetables
and stuffed morel mushroom, minted hollandaise sauce

*Gnocchi de pommes de terre gratinés à l'ail d'ours,
artichauts et fenouil à la grecque, sauce crémeuse au labneh*

Potato gnocchi under a veil of bear's garlic crust,
artichoke and fennel "à la grecque", velvety labneh sauce (v)

LES FROMAGES

Les fromages fermiers affinés de France et d'Angleterre

A selection of French and English artisanal cheeses

£39.50

LES DESSERTS

Larme de meringue aux fruits tropicaux, sorbet ananas parfumé au poivre de Sichuan

Meringue teardrop with tropical fruits, pineapple and Sichuan pepper sorbet

Délice chocolat noir Guanaja et pistaches de Bronte, sorbet à la pulpe de cacao

Dark Guanaja chocolate delice with Bronte pistachios, fresh cacao fruit sorbet

Savarin au Grand Marnier garni d'une crème bergamote, panaché d'agrumes et caviar de citron

Grand Marnier savarin filled with a bergamot cream, selection of citrus and finger lime coulis

** Soufflé chaud à la rhubarbe teinté de framboises*

Warm rhubarb soufflé enhanced with raspberries

** 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

£12.00

Our Electric Launch "The Waterside Inn II" is available for hire at £175.00 per half-hour (mid-April to mid-September)

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.

A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT at the current rate. Prices and dishes subject to change without notice. This menu runs until Sunday 7th June 2026 inclusive.

Our Summer Menu commences on Wednesday 10th June.