

## ROYAL BELGIAN OSCIETRA CAVIAR INDULGENCE

30g £150.00 | 50g £250.00 | 125g £625.00

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 £260.00 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

*Jambonnettes de grenouilles croustillantes à l'oseille du jardin  
et fricassé de petits pois, sabayon au beurre noisette*

Crispy frogs' legs with garden sorrel, fresh pea fricassee and brown butter sabayon

*Emietté de tourteau du Devon, voile de gelée au poivre Sichuan, coulis de melon charentais*  
Flaked Devon crabmeat with a light Sichuan pepper jelly, charentais melon coulis

*Noix de Saint-Jacques des Orcades snackées au chorizo  
et fenouil à la grecque, sauce barigoule parfumée de sauge*

Seared Orkney scallops with chorizo, fennel "à la grecque" and sage flavoured barigoule sauce

*Tronçonnettes de homard poêlées minute au Porto blanc*

Pan fried lobster medallions and ginger flavoured vegetable julienne,  
white port sauce £15.00 supplement

*Foie gras chaud, tomate Marmande caramélisée et sauce aromatisée aux fleurs de sureau*  
Pan fried foie gras with caramelised Marmande tomato and elderflower scented sauce

*Oeufs fermiers de St Ewe pochés en feuilleté à la duxelle de champignons,  
pointes d'asperges et lamelles de truffe noire, sauce mousseline*

Poached free range St Ewe's eggs served in a puff pastry case with mushroom duxelle,  
green asparagus tips and black truffle shavings, mousseline sauce

(v) suitable for vegetarians

## LES ENTREES

*Dos de turbot des Cornouailles cuit sur la braise Binchotan,  
palette de légumes estivaux et espuma d'aioli*  
Cornish turbot cooked over Binchotan charcoal,  
summer vegetable medley and aioli espuma

*Filet de bar petit bateau en écailles de pommes de terre,  
fleur de courgette farcie à la Provençale et panisses dorées, sauce civet*  
Line-caught seabass fillet cooked under potato scales,  
Provencal courgette flower and golden panisse, civet sauce

*Filets de sole de Douvres pochés aux langoustines,  
maïs doux et salicornes, sauce Nantua à la verveine citron*  
Poached Dover sole fillets with langoustines,  
sweetcorn and marsh samphire, lemon verbena Nantua sauce

*Tournedos d'Angus grillé au charbon de bois,  
tatin aux échalotes et girolles sautées, jus à la sarriette*  
Barbecued fillet of Angus beef served with caramelised shallot tart tatin,  
sautéed girolle mushrooms and savory scented jus £15.00 supplement

*Suprême de caneton Merrifield rôti aux épices, croquette d'abbatis  
et mousseline de betterave fumée, jus à la pêche blanche*  
Merrifield farm duck breast roasted with aromatic spices,  
giblets fritter and smoked beetroot puree, white peach sauce

*Côte de veau du Limousin rôtie à la broche, caviar d'aubergines et gremolata,  
polenta croustillante, jus ravigote (pour 2 personnes)*  
Limousin rib of veal cooked on the rotisserie, aubergine caviar and gremolata,  
crispy polenta and ravigote jus (for 2 people)

*Mille-feuille de poivrons Ramiro, quenelles de semoule et coulis courgette-basilic*  
Sweet Ramiro pepper mille-feuille with semolina quenelles, courgette and basil coulis (v)

(v) suitable for vegetarians

## LES FROMAGES

*Les fromages fermiers affinés de France et d'Angleterre*

A selection of French and English artisanal cheeses

*£39.50 if taken as an additional course*

## LES DESSERTS

*Biscuit moelleux au chocolat garni d'une mousse cerise,*

*espuma noisette "Piémont" et tartelette aux griottes*

Soft dark chocolate sponge with cherry mousse,  
Piemonte hazelnut espuma and morello cherry tartlet

*Omelette norvégienne aux pêches de vigne et son parfait glacé à la lavande*

Blood peach and lavender iced parfait baked Alaska

*\* Soufflé chaud aux framboises*

Warm raspberry soufflé

*Mille-feuille à la vanille Bourbon, fraises en melba et glace ivoirine*

Bourbon vanilla mille-feuille with strawberry Melba and white chocolate ice cream

*\* 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 6<sup>th</sup> September 2026 inclusive. Our Autumn Menu commences on Wednesday 9<sup>th</sup> September.