

Apéritif

Cocktail Maison - Bellini	£12.00	Classic Champagne cocktail	£16.00
Glass of Champagne	£13.50	Kir vin blanc	£7.50
Kir Royale	£14.00	Negroni	£11.00

Entrées

Salade des haricots verts, cœur d'artichaut, champignons, poivron rôti, frisée £10.50

Fine French beans, frisée, artichoke heart, mushroom and roast red pepper salad, truffle dressing

Velouté de celerie rave, truffe et ciboulette £9.50

Celeriac velouté, truffe purée, chives & croutons

Croustade aux œufs de cailles, duxelles, sauce hollandaise £12.50

Quail egg croustade, mushroom duxelle, hollandaise sauce

Demi-douzaine d'escargots à la bourguignonne £11.00

Six large Burgundian 'Petit Gris' snails, gratinated in garlic, parsley and butter, baguette

Bisque d'homard £14.50

Classic lobster bisque, concasse, tarragon & lobster

Ceviche de crevette, jus de mangue et fruits de la passion £16.50

Prawn ceviche, passion fruit, mango, chilli and ginger dressing

Roulade de saumon d'Ecosse fume £12.50

Smoked Scottish salmon roulade, fromage frais, trout caviar, frisée and soft herb salad, cucumber & mustard seed dressing

Terrine de Foie Gras au Porto £17.00

Duck foie gras terrine, Port & truffle jelly, brioche

Salade gourmande au foie gras poêlé £18.50

Escalope of foie gras, smoked duck breast, fine French beans, globe artichoke and mushrooms

Mayté Jambon de Bigore et Mayté Chorizo agés du pays Basque £18.50

Salt chamber air dried Mayté Bigore pig ham on the bone and aged Basque Chorizo

CANARD DE ROUEN A LA PRESSE

'servie en deux services'

Roast Challans duck suprême, cassolette de légumes, pommes soufflées, Otto's duck sauce

The Challans duck leg, frisée salad with a truffle and Madeira sauce

One duck, two guests, two courses – £160.00

Available at Lunch and Dinner, for up to Six Guests Pre-Booking Essential, Limited Booking Times

SEE BACK PAGE FOR MORE DETAIL ON OTTO'S CANARD A LA PRESSE

Plats

Soufflé Suisse, sauce Mornay £23.50

Twice baked goat's cheese soufflé, Mornay sauce, crisp green salad

Loup de mer sauvage, risotto au safran £28.50

Roast fillet of sea bass, Spanish saffron risotto, beurre blanc

Coulubiatic de saumon d'Ecosse, beurre blanc £27.00

Scottish salmon 'Wellington', mushroom duxelle, spinach and celeriac, chive beurre blanc

Pied de Cochon aux Morilles à la Tante Claire £36.00

Boned Pig's trotter stuffed with calf's sweetbread and morel mushrooms, Madeira sauce

Carre d'agneau Gallois Vert Pres, jus au romarin £34.00

Roast Rack of Welsh Lamb, herb crust, fine French beans, gratin dauphinois, rosemary jus

Otto's assiette de canard gras, saucisse de Montbéliard, ventrèche, choux et lentilles du Puy £29.00

Otto's 'cassoulet', roast Landes duck, Montbéliard, smoked ventrèche, Savoy cabbage and Puy lentils

Tartare de bœuf Simmental, salade, pommes soufflées £31.00

Traditional tartare of hand cut Simmenthal beef fillet, pommes soufflé - prepared at the table

Add + Pan-seared duck foie gras - supplement £8.50

Add + 10g Oscietra caviar - supplement £25.00

Salade Royale, foie gras poêlé, crevettes, magret fumé, haricots verts et artichaut £32.50

Salad Royale, seared king prawns, pan-fried foie gras, smoked duck breast, French beans, artichoke, truffle dressing

Tournedos Rossini, sauce périgordine £39.50

Alpine Simmental beef fillet, seared foie gras, spinach, truffle and Madeira sauce

HOMARD A LA PRESSE

Whole Scottish Lobster, 'servie en deux services'

The claw, poached, scrambled hen egg, beurre blanc, Oscietra caviar

The tail, Otto's 'pressed lobster sauce', Champagne sabayon, cassolette de légumes

One Three Pound Native Lobster, Two guests, Two courses – £250

available at lunch and dinner, for up to six guests

pre-booking essential, limited booking times

Please note that on the rare occasion we are unable to obtain a lobster due to conditions at sea, we will contact you to rearrange your booking

SEE FRONT PAGE FOR MORE DETAIL ON OTTO'S HOMARD A LA PRESSE