

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

Lunch Menu

2 Courses £26 - 3 Courses £32

Truite de la mer facon 'gravadlax'

Cured wild seatrout, raw beetroot salad, dill, fresh horseradish

Parfait aux foies de volaille et foie gras, endive, noix, brioche

Chicken liver and foie gras parfait,
Port aspic, chicory & walnut salad, brioche

Velouté de celerie rave

Celeriac velouté

Dorade royale à la vapeur

Steamed gilt head bream, wild rice, black olives & herbs

Epaule d'agneau braisée aux herbes et légumes de Provence

Slow cooked shoulder of Lamb, Provence herbs and vegetables

Potimarron rôti

Roast squash, mixed grains, olive oil, soft herbs, mint

Mille-feuille aux framboises

Raspberries, crème pâtissière, puff pastry mille-feuille

Crème brûlée à la vanille

Vanilla crème brûlée

Fromage du Jour

Cheese from the trolley

Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Please ask a member of staff for further information on ingredients before ordering. Please be aware that wild meat and game dishes may contain traces of shot. All prices include 20% VAT. An optional 12.5% service charge will be added to your bill

Otto's Classic French Cuisine

A La Carte

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

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

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, hazelnut dressing

Plats

Soufflé Suisse, sauce Mornay £23.50

Twice baked goat's cheese soufflé, Mornay sauce

Coulibiac de saumon d'Ecosse, beurre blanc £27.00

Scottish salmon 'Wellington', mushroom duxelle, spinach and celeriac, herb 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 Simmental beef fillet, pommes soufflé - prepared at the table

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

Add + 10g Oscietra caviar - supplement £25.00

Effiloché de Chevreuil, Choux Rouge, Purée de Panais aux Marrons £30.00

Roast fillet of Venison, red cabbage, celeriac puree and chestnuts, jus

Tournedos Rossini, sauce périgordine £39.50

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