

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 façon 'gravadlax'

Cured wild seatrout, beetroot, dill, fresh horseradish cream

Salade de choux fris , potimarron, vinaigrette   la grenade

Salad of kale, roasted butternut and toasted pumpkin seeds, pomegranate vinaigrette

Velout  de Topinambours

Jerusalem Artichoke Soup

Potimarron r ti, germes de grains aux herbes

'Whole' Roast hollowed butternut squash, mixed grains, herb sauce

Merlu R ti, pommes pur e, choux frise, sauce aux Langoustines

Roast fillet of Hake, mashed potato, kale and Langoustine sauce

Steak minute au poivre, po le de champignons de Paris

Minute steak of beef fillet, peppercorn sauce, mashed potato, saut ed mushrooms

Mousse aux Myrtilles, Sable

Blueberry Mousse, Sable biscuit, Blueberry coulis

Cr me br l e   la vanille

Vanilla cr me br l e

Fromage du Jour

Selection of three cheese

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

Entr es

Salade de choux fris , potimarron, vinaigrette   la grenade £9.25

Salad of kale, roasted butternut and toasted pumpkin seeds, pomegranate vinaigrette
With added smoked Landes Duck Breast £6.50 supplement

Croustade aux  ufs de cailles, duxelles, sauce hollandaise £12.50

Quail egg croustade, mushroom duxelle, hollandaise sauce

Demi-douzaine d'escargots   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, concass , tarragon & lobster

C ur de Ris de Veau, Langoustine et salsifis   la sauce Armoricaine £18.50

Fresh Calf's sweetbread, Scottish Dublin Bay Prawn and salsify, lobster and brandy sauce

Saumon d'ecosse fum  coup    la minute, garniture traditionnelle £17.50

Scottish smoked salmon carved at the table, traditional garnish

Terrine de Foie Gras au Porto £16.50

Duck foie gras terrine, Port & truffle jelly, brioche

Saut e de Champignons sauvages, Foie Gras Po l , Brioche et sauce   la truffe £18.50

Saut ed wild mushrooms on toasted brioche, seared fresh foie gras, truffle sauce
Vegetarian without foie gras £14.00

Plats

Souffl  Suisse, sauce Mornay £23.50

Twice baked Three Cheese Souffl  of Challerhocker, Comt  and Fribourg d'Estive, Mornay sauce

Pigeon Roti, Salsifis, Choux Rouge, Crouton et son foie, Jus £29.00

Whole roast boned pigeon, Salsifis, red cabbage, crouton with the liver, game jus

Pied de Cochon aux Morilles   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 Montb liard, ventr che, choux et lentilles du Puy £29.00

Otto's 'cassoulet', roast Landes duck, Montb liard, smoked ventr che, Savoy cabbage and Puy lentils

Coulibiac de saumon d'Ecosse, beurre blanc £27.00

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

Tartare de b uf Simmental, salade, pommes souffl es £31.00

Traditional tartare of hand cut Simmental beef fillet, pommes souffl es - prepared at the table

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

Add + 10g Oscietra caviar - supplement £25.00

Tournedos Rossini, sauce p rigordine £45.00

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