

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 de choux frisé, potimarron, vinaigrette à la grenade £9.25

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

With added smoked Landes Duck Breast £6.50 supplement

Velouté de Betteraves aux gingembre £9.50

Beetroot and ginger veloute

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, concassé, tarragon & lobster

Cœur de Ris de Veau, Langoustines et salsifis à la sauce Armoricaine £18.50

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

Saint-Jacques en croûte, beurre blanc à la citronnelle £18.50

Diver caught Scottish scallops baked in the shell with a vegetable julienne, lemon grass beurre blanc

Saumon d'ecosse fumé coupé à 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, caramelised onion jelly, brioche

Sauté de Champignons sauvages, Foie Gras Poêlé, Brioche et sauce à la truffe £18.50

Sautéed wild mushrooms on toasted brioche, seared fresh foie gras, truffle sauce

Vegetarian- without foie gras £14.00

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 Three Cheese Soufflé of Challerhocker, Comté and Fribourg d'Estive, Mornay Sauce

Poivron farcie au Quinoa, sauce aux poivrons et noix £22.00

Roasted red pepper filled with Quinoa, mixed Herbs and vegetables, red pepper, tomato and nut sauce

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

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

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

Merlu Rôti, purée de cèleri-rave, sauce aux Langoustines £26.00

Roast fillet of Hake, celeriac puree, samphire and Langoustine sauce

Filet de bar, fenouil braisé à l'aneth £27.50

Seared fillet of sea bass, braised fennel, confit tomato, vermouth and dill 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

Rôti de Magret de Canard gras, choux, pommes fondant, jus £29.00

Roast breast of Landes duck, Savoy cabbage, fondant potato, jus

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

Steak minute au poivre, poêle de champignons de Paris £29.50

Minute steak of beef fillet, peppercorn sauce, mashed potato, sautéed mushrooms

Tournedos Rossini, sauce périgordine £45.00

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