

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

## Lunch Menu

### 2 Courses £26 - 3 Courses £32

#### Carpaccio de loup de mer au gingembre sésame

Seabass carpaccio with pickled mushrooms, ginger and sesame dressing

#### Salade de choux fris , champignons, vinaigrette   la grenade

Salad of kale, mushrooms and toasted pumpkin seeds, pomegranate vinaigrette

#### Velout  de Carottes et Coriandre

Carrot and Coriander veloute

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#### Poivron farcie au Quinoa, sauce aux poivrons et noix

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

#### Risotto au safran, Crevettes G antes et haricots de mer

Saffron risotto, King Prawns and Samphire

#### Joue de B euf au Jus, Choux Rouge

Braised Ox Cheek and red cabbage, potato puree, jus

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#### Tarte au Citron

Lemon Tart

#### 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 , champignons, vinaigrette   la grenade £9.25

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

#### 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

#### Saint-Jacques en cro te, beurre blanc   la citronnelle £15.50

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

#### Quenelle de Poisson Lyonnaise, Bisque de Homard £16.00

Classic Lyonnaise Fish Quenelle, Lobster Bisque

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

Scottish smoked salmon carved at the table, traditional garnish

#### C ur de Cerveille de veau   la Grenobloise £18.00

Fresh French Calf's brain, lemon, capers and parsley butter

#### Terrine de Foie Gras au Porto £16.50

Duck foie gras terrine, caramelised onion 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  
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

#### Ris de Veau aux morilles £36.00

Veal sweetbreads, salsify, potato puree, morel mushroom sauce

#### Filet de bar, fenouil brais    l'aneth £27.50

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

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

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

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

Add + 10g Oscietra caviar - supplement £25.00

#### Steak minute au poivre, po le de champignons de Paris £29.50

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

#### Tournedos Rossini, sauce p rigordine £45.00

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