

## 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	£12.00

## Entrées

### Salade d'artichaut et champignons, vinaigrette aux graines de citrouille £9.25

Salad of artichoke and mushroom, kale, pumpkin seed vinaigrette

### Soupe aux petits pois frais £9.50

Pea soup – served hot or cold

### 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

### Quenelle de Poisson Lyonnaise, Sauce Américaine £16.00

Classic Lyonnaise Fish Quenelle, Lobster and Cognac sauce

### Saint-Jacques en croûte, beurre blanc à la citronnelle £15.50

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

### Saumon d'écosse fumé coupé à la minute, garniture traditionnelle £17.50

Scottish smoked salmon carved at the table, traditional garnish

### Cœur de Cerveille de veau à 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

### Sautéée 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

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

### Raviole aux Champignons sauvages et asperges £22.00

Wild mushroom ravioli, asparagus

### Râble de lapin rôti, purée de petits pois, jus £28.00

Roast saddle of French rabbit, pea puree, caramelised baby onions, 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

### Risotto au safran, St Jacques, Crevettes Géantes et haricots de mer £28.00

Saffron risotto, Scallops and King Prawns, Samphire and Parmesan tuile

### Filet de maigre aux pommes nouvelles de Jersey, asperges Anglaise, persillade £27.50

Seared fillet of stone bass, Jersey royals, asparagus, parsley 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

### Tartare de bœuf Simmental, salade, pommes soufflées £31.00

Add + Pan-seared duck foie gras - supplement £8.50 , Add + 10g Oscietra caviar - £25.00

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

### 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

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