

	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

Betterave Héritier et fromage de chèvre en salade, vinaigrette au miel £9.25

Red, Golden Beetroot and fresh goat's cheese salad, caramelised walnuts, honey vinaigrette

Gazpacho Andalouse £8.50

Chilled Andalusian Gazpacho

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

Tataki de thon £12.50

Tuna tataki, pickled mushrooms, light ginger and chilli dressing

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

Cœur de Cerveille de veau à la Grenobloise £18.00

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

Terrine de Foie Gras des Landes au Porto £16.50

Duck foie gras terrine, caramelised onion jelly, brioche

Sautée 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

HOMARD A LA PRESSE

Whole Scottish Lobster en deux services

The claw, poached, scrambled hen egg, beurre blanc, Oscietra caviar

The tail, Otto's pressed lobster sauce, gnocchi neri, samphire

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

Plats

Soufflé Suisse, sauce Mornay £23.50

Twice baked goat's cheese soufflé, Mornay sauce

Légumes provençaux en croute £22.00

Roasted Mediterranean vegetables wrapped in savoy cabbage baked in puff pastry, mushroom sauce

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 Limande farcie au saumon, gingembre aux herbes fraîches, beurre blanc £27.50

Steamed fillet of Lemon sole stuffed with salmon, ginger and herb mousse, wilted spinach, beurre blanc

Bûche d'agneau persillée, rôti et au jus au romarin £29.50

Roast Rump of Welsh Lamb, parsley crust, seasonal vegetables, rosemary jus

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

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

Tartare de bœuf Simmental, salade, pommes pont-neuf £32.00

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

Add + Pan-seared duck foie gras and truffle sauce - supplement £10.50

Add + 10g Oscietra caviar - supplement £25.00

Tournedos Rossini, sauce périgordine £45.00

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

*La Gloire du Poulet de Bresse – The Chicken from Bresse

Supreme of Bresse Chicken steamed over Chicken Broth,

Tarragon Chicken Jus, Baby Vegetables £38.50

Boned roast leg of Bresse chicken stuffed with French Calf's sweetbreads, potato puree, truffle and foie gras sauce £38.50

Whole Roast Bresse chicken served in two courses £160 – please allow 45 mins for cooking

Bresse chicken 'Demi Deuil - Half Mourning' stuffed with Truffle, poached in madeira and sauce

supreme over 2½ hours served in two courses £180 – Pre-order only

The breast is served with a morel mushroom sauce – the leg is served with a truffle and foie gras sauce

**Since 1957, Bresse Chickens are fiercely protected under French and European law by the status of*

Appellation d'Origine Contrôlée and has 10 square meter outdoor feeding per chicken.

They are highly valued for their gamey depths of flavour yet fine tender flesh and delicious aromas. At Otto's, we serve it in two ways: whole roasted or slow poached in a pig's bladder following a classic Lyon recipe from Mère Brazier et Paul Bocuse.

CANARD DE ROUEN A LA PRESSE

en deux services

Roast Challans duck suprême, haricot verts, 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