

	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

#### Soupe de Légumes de Saison £7.95

Sweet potato, Carrot and Parsnip Soup

#### 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

#### Ceviche de Mérrou à la Noix de Coco £12.50

Grouper Coconut and Lime Ceviche, Pickled Onions

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

Scottish smoked salmon carved at the table, traditional garnish

#### St Jacques aux Champignon en croûte, beurre blanc aux Œufs de Saumon £16.50

Scottish scallops baked in the shell with Oyster Mushrooms, Beurre Blanc with Salmon Roe

#### Cœur de Cerveille de veau à la Grenobloise £18.00

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

#### Boudin Noir Frith, Purée de Pois, Échalot Croquantes, Jus a la Truffe £12.50

Soft French Black Pudding, Pea Puree, Crispy Shallots, Truffle Jus

#### 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

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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 à l'encre aux Calamar et St Jacques £29.50

Squid Ink and Scallop Risotto

#### Roti de Cabillaud, Moules aux Cannellini £28.50

Roasted Cornish Cod, Shelled Mussels and Cannellini Beans

#### Vol au Vent, Quenelle de Poissons et Crevettes aux Trompettes de la Mort £27.50

Fish Quenelle encased in Vol au Vent, Shelled King Prawns and Black Chanterelles

#### 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 soufflées £32.00

Traditional tartare of hand cut Simmenthal beef fillet, pommes soufflées- 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

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

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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