

Otto's

Dinner Menu

Thursday 24th, Friday 25th & Saturday 26th September

We have reduced the number of tables both upstairs and downstairs, to comply with social distancing protocols and ensure the safety and comfort of our friends and staff.

With this in mind, please understand if we cannot accommodate specific seating requests.

As our openings are limited, we will not offer 'BYO' on those evenings and trust that you will find many delicious bottles on our wine list.

Terrine de Foie Gras au Sauternes
Foie Gras and Sauternes Terrine, Brioche

Or

Tartare de Gambas, Saveurs Asiatique
King Prawn Tartare, Asian Flavours

Consommé aux Cèpes au Four
Porcini Mushroom Consommé baked with a Puff Pastry Dome

Veau Rôti aux Morilles
Roast Veal, Morel Mushrooms, Veal and Cream Sauce

Or

Cabillaud et Chair de Crabe en Croute, Sauce Armoricaïne
Cod and Crab Meat Wellington, Lobster Sauce

Chocolat Moelleux, Praline
Praline and Chocolate Fondant

4 Courses £75

CANARD DE ROUEN A LA PRESSE

Amuse Bouche of The Duck Liver flavoured with Madeira, Toasted Brioche

Roast Challans Duck Suprême, Haricot Verts, Pommes Soufflées, Otto's Duck Sauce

Demi Confit Leg, Seared Foie Gras and Truffle Sauce

One Duck, Two Guests - £180.00

Booking Only

Limited Booking Times

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.

All prices include 20% VAT. An optional 12.5% service charge will be added to your bill.