

		<b>Apéritif</b>	
<b>Cocktail Maison - Bellini</b>	<b>£12.50</b>	<b>Classic Champagne cocktail</b>	<b>£16.50</b>
<b>Glass of Champagne</b>	<b>£14.50</b>	<b>Kir vin blanc</b>	<b>£7.50</b>
<b>Kir Royale</b>	<b>£14.50</b>	<b>Negroni</b>	<b>£12.50</b>

### Entrées

#### **Consommé aux Cèpes au Four £12.50**

Porcini Mushroom Consommé baked with a Puff Pastry Dome

#### **Bisque de Homard £14.50**

Classic Lobster Bisque, Concassé, Tarragon & Lobster

#### **Ravioles aux Escargots Grises de Bourgogne, Persillade £13.50**

Burgundian 'Petit Gris' Snail Ravioli, Vermouth, Garlic and Parsley Sauce

#### **Salade César £11.50**

Caesar Salad Prepared Table Side

-Add Tiger Prawns Cocktail with a Sweet and Sour Chilli Dressing £8.50

#### **Saint-Jacques en Croûte, Beurre Blanc à la Citronnelle £16.50**

Scottish Scallops baked in the shell with a Vegetable Julienne, Lemongrass Beurre Blanc

#### **Foie Gras Poêlé aux Figs et Sauternes £18.50**

Seared Fresh Foie Gras, Fig and Sauternes Sauce

#### **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, Very 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

#### **CANARD DE ROUEN A LA PRESSE**

Pressed Challans Duck Liver Canape

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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 Serves Two Guests, Three Courses – £180.00**

Available at Lunch and Dinner, for up to Six Guests Pre-Booking Essential, Limited Booking Times

### Plats

#### **Légumes d'Automne en Feuilleté, Sauce Vierge £21.50**

Seasonal Autumn Vegetables Baked in Puff Pastry, Sauce Vierge

#### **Homard d'Ecosse et Lotte à l'Armoricaine £32.50**

Scottish Lobster and Cornish Monkfish Tagliatelle, Lobster Sauce

#### **Carre d'Agneau en Persillade, Pommes Dauphinoise, Jus au Romarin £29.50**

Rack of Sussex Lamb with a Parsley Crust, Dauphinoise Potato, Green Beans, Rosemary Sauce

#### **Tartare de Bœuf d'Ecosse, Salade, Pommes Soufflées £32.00**

Traditional tartare of hand cut Scottish 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**

Scottish Beef Fillet, Seared Foie Gras, Spinach, Truffle and Madeira Sauce

#### **\*LA GLOIRE DU POULET DE BRESSE – THE CHICKEN FROM BRESSE**

**Whole Roast Bresse Chicken** served in two courses £160 – please allow 45 mins for cooking, limited availability

The breast is served with a morel mushroom sauce –

The leg is served with Sared Foie Gras and Truffle 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.

#### **Pigeon d'Anjou au Sang, Figue Roti, Sauce Gibier £36.50**

Roast Anjou Blood Pigeon, Roast Figs and Game Sauce

#### **Roti du Chariot, Plat du Dimanche**

Sunday Roast from the Trolley

### Pâtisseries

#### **Tarte Tatin, Glace Vanille £9.50**

Tarte Tatin, Vanilla Ice Cream

#### **Zabaglione au Marsala £12.50**

Prepared at your table

#### **Chocolat Moelleux, Praline £9.50**

Praline and Chocolate Fondant

#### **Camembert au Four à la Truffe £21.50**

Baked Camembert for Two

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 VAT. An optional 12.5% service charge will be added to your bill

