

		Apéritif	
Cocktail Maison - Bellini	£12.50	Classic Champagne cocktail	£16.50
Glass of Champagne	£14.50	Kir vin blanc	£7.50
Kir Royale	£14.50	Negroni	£12.50
Meteor Bière	£4.95	Cidre Breton	£4.95

Entrées

Soupe à l'Oignon, Crouton au Feu £9.95

French Onion Soup, Crouton

Salade de Betteraves Ancienne, Potiron et Fromage de Chèvre £9.50

Salad of Heritage Beetroot, Pumpkin, Pumpkin Seeds and Goat's Cheese

Rouget en Escabèche £13.50

Thinly Sliced Red Mullet Escabeche

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

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

Saumon d'Ecosse Fumé Coupé à la Minute, Garniture Traditionnelle £17.50

Scottish Smoked Salmon Carved at the Table, Traditional Garnish

Brioche aux Foie Gras et Foie de Challans, Morilles £18.50

Seared and Sauternes Glazed Foie Gras and Challans Duck Liver Sauteed in Madeira topped with Morel Mushrooms on Toasted Brioche

CANARD DE ROUEN A LA PRESSE

Pressed Challans Duck Liver Canape

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

The Challans Duck Leg, 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

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

Plats

Papardelles et Topinambours à la Truffe £22.50

Fresh Pappardelle, Artichoke, Truffle Cream Sauce

Raie aux Crevettes Grises et Beurre Noisette £28.00

Boned Roast Skate, Noisette Butter, Fresh Brown Shrimp

Veau Rôti aux Cèpes £38.00

Roast Milk-Fed Veal Sirloin, Savoy Cabbage, Fondant Potato, Cep Mushroom Sauce

Chausson de Grouse et Foie Gras Poêlé, Jus Gibier £28.50

Slow Cooked Grouse in Puff Pastry, Seared Foie Gras, Baby Spinach, Game Sauce

Carre d'Agneau en Persillade, Pommes Dauphinoise, Jus au Romarin £36.00

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

Tartare de Bœuf d'Ecosse, Pommes Darphin £32.00

Traditional tartare of hand cut Scottish Beef Fillet - 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 Seared 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.

Sunday Lunch Menu

18th October

3 Courses £55

Cocktail de Crevettes, Aigre Doux

King Prawns and Brown Shrimp Cocktail, Sweet and Sour Citrus Dressing

Gigot d'Agneau Rôti à la Bordelaise

Roast Leg of Sussex Lamb, Bordeaux Style Shallot and Wine Sauce

Tarte à la Fruits de Passion et Meringue

Passion Fruit and Meringue Tart

Sweet Wine and Port

Château Roumieu 2016	£12.00
Sauternes, Bordeaux, France	
Barbadillo, La Cilla, Pedro Ximenez	£9.00
Graham's 2013 LBV	£8.50
Graham's 10 Years Old Tawny Port	£9.50

Pâtisseries

Mille-Feuille au Pralinée Chocolat	£9.50
Chocolate and Praline Mille-Feuille	
Crème Brûlée	£8.50
Vanilla Crème Brûlée	
Tarte aux Figs et Pistaches	£9.95
Fig and Pistachio Tart	
Camembert au Four à la Truffe	£21.50
Baked Camembert for Two	

Café et The

Americano	£4.00
Espresso	£3.00
Double Espresso	£4.00
Cappuccino / Latte	£4.50
English Breakfast	£4.00
Earl Grey	£4.00
Mint	£4.50
Lemon Verbena	£4.50
Camomile	£4.50

Otto's