

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

Veloute de Châtaignes £9.50

Roast Chestnut Veloute Soup

Demi-Douzaine d'Escargots à la Bourguignonne £13.50

Six Large Burgundian 'Petit Gris' Snails, Gratinated in Garlic, Parsley and Butter

Saucisson de Morteau et Boudin Noir, Sauce à la Truffe £14.50

Seared Morteau Sausage and Fresh Black Pudding, Pea Puree, Truffle Sauce

Quenelle de Homard et Poissons, Bisque de Homard £18.50

Lobster and Fish Quenelle, Lobster Bisque

Saint-Jacques, Mousseline d'Artichaut, Noilly Prat et Aneth £17.50

Seared Scallops, Artichoke Mousseline, Noilly Prat and Dill Sauce

Saumon d'Ecosse Fumé Coupé à la Minute, Garniture Traditionnelle £16.50

Scottish Smoked Salmon Carved at the Table, Traditional Garnish

10g Oscietra Caviar - Supplement £20.00

Brioche aux Foie Gras et Foie de Canard 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

Plats

Soufflé au Fromage de Chèvre, Sauce Verte £22.50

Double Baked Goat's Cheese Souffle, Herb Sauce, Lamb's Lettuce Salad

Homard d'Ecosse aux Papardelles Faites Maison, Truffes £38.00

Scottish Lobster, Home Made Pappardelle, Truffle

Dos de Merlu à l'Armoricaine £29.50

Pan-Fried Hake, Lobster and Cognac Sauce

Porc Basque de Ibaïama, Soye, Gingembre et Champignons Sauvages £32.50

Basque Country Ibaïama Pork with Soy and Ginger, Wild Mushroom Compote

Pigeon d'Anjou au Sang, Figue Rotie, Sauce Gibier £38.00

Roast Anjou Blood Pigeon, Roast Figs and Game Sauce

Chapon Bastide de Gers Farci au Foie Gras, Châtaignes et Truffe, Sauce aux Morilles £45.00

Festive Capon from Gers, Outdoor Reared on Milk and Maize, Stuffed with Foie Gras, Truffle and Chestnuts, Truffle Mashed Potato, Morel Mushroom Sauce

Tartare de Bœuf d'Ecosse, Pommes Darphin £32.00

Traditional Tartare of Hand Cut Scottish Beef Fillet - Prepared at the Table

Pan-Seared Duck Foie Gras and Truffle Sauce - Supplement £10.50

10g Oscietra Caviar Supplement - Supplement £20.00

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.

Bresse Chicken 'Demi Deuil' en Vessie served in two courses £180 - **Pre Order Only**

Half Mourning' stuffed with Truffle, Poached in Madeira and Sauce Supreme over 2½ Hours

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

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

Sweet Wine and Port

Château Roumieu 2016	£12.00
Sauternes, Bordeaux, France	
Muscat de Beaumes de Venise 2017	£11.50
Domaine de Durban, Rhône, France	
Barbadillo, La Cilla, Pedro Ximenez	£9.00
Graham's 2013 LBV	£8.50
Graham's 10 Years Old Tawny Port	£9.50

Pâtisseries

Souffle au Grand Marnier	£12.50
Grand Marnier Souffle	
Crème Brûlée	£9.50
Vanilla Crème Brûlée	
Gâteau au Chocolat, Cerises Compote	£9.50
Chocolate Gâteau, Cherry Jelly	
Tarte Fine Tatin Flambée au Calvados	£15.00
Tarte Tatin, Flamed with Calvados, Crème Anglaise	
Camembert au Four à la Truffe	£21.50
Baked Camembert to Share	
Stilton au Porto	£13.50
Stilton Marinated with Port	

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