

Otto's

PRIVATE DINING GOURMET MENU
4 COURSES £95

Terrine de Saumon d'Écosse Frais Marine à la Betterave et Saumon Fume
Beetroot Marinated Scottish Salmon and Smoked Salmon Terrine, Crème Fraiche

St Jacques au Four, Sauce de Homard
Baked Diver Caught Scottish King Scallop and Lobster Sauce

Filet de Bœuf Simmental aux Morilles
Simmental Fillet of Beef, Morel Mushroom Sauce

Tarte Tatin Flambée
Tarte Tatin Flambeed at the table

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