

## ROYAL BELGIAN OSCIETRA CAVIAR INDULGENCE

30g - £115.00 | 50g - £190.00 | 125g - £460.00 served with blinis and crème fraîche

## ROYAL BELGIAN OSCIETRA CAVIAR AND CHAMPAGNE TEMPTATION

30g Royal Belgian Oscietra Caviar, with blinis and crème fraîche  
served with two glasses of Laurent-Perrier Grand Siècle Champagne £185.00 per couple (100ml)

## LA CARTE

TWO COURSES £190.00 PER PERSON / THREE COURSES £240.00 PER PERSON  
(MINIMUM 2 COURSES PER PERSON)

### LES HORS D'OEUVRE

*Foie gras poêlé, strudel aux pommes et graines de sésame torréfiées, jus calvados*  
Pan fried foie gras with apple strudel and toasted sesame seeds, calvados jus

*Chair de tourteau du Devon tiède aux effluves d'oranges, bisque légère et caviar osciètre*  
Warm flaked Devon crab scented with orange, light bisque sauce and oscietra caviar

*Quenelle de brochet à la lyonnaise*  
Traditional pike quenelle with langoustine tails

*Tronçonnettes de homard poêlées minute au Porto blanc*  
Pan fried lobster medallions and ginger flavoured vegetable julienne,  
white port sauce £15.00 supplement

*Emincé de rognon de veau sauté minute à la moutarde en cassiolette feuilletée*  
Thinly sliced veal kidney sautéed "à la minute" with mustard, served in puff pastry

*Oeuf fermier de St Ewe poché en meurette,*  
*subric aux racines de persil et poitrine fumée d'Alsace, sauce beaujolaise*  
St Ewe free range egg poached "meurette" style,  
parsley root subric and smoked Alsace lardons, beaujolais wine sauce

## LES ENTRÉES

*Tronçon de lotte cuit au Binchotan, mijotée de haricots tarbais au chorizo,  
poireaux grillés et jus de volaille au thym (pour 2 personnes)*

Roasted monkfish tail cooked over Binchotan charcoal, simmered tarbais beans with chorizo,  
char-grilled leeks and thyme scented chicken jus (for 2 people)

*Dos de Saint-Pierre des Cornouailles au court bouillon,  
linguini parfumés aux algues marines, sauce oursinade  
Cornish John Dory fillet cooked in "court bouillon",  
seaweed flavoured linguini and sea urchin sauce*

*Filet de flétan poché habillé d'une mousse aux poireaux,  
cardons et sauce vin blanc au beurre d'oseille  
Halibut fillet poached with a leek mousse, cardoons, sorrel  
and white wine sauce*

*Tournedos d'Angus rôti Rossini, salsifis et pommes Anna à l'ail noir,  
sauce périgourdine*

Pan roasted Angus beef fillet Rossini, salsify and black garlic Anna potatoes,  
Madeira sauce with truffle £15.00 supplement

*Duo de gibier et sa chartreuse de légumes au topinambour, sauce grand veneur*

Duo of seasonal game, vegetable chartreuse with Jerusalem artichoke, grand veneur sauce

*Suprême de caneton fermier de Merrifield rôti, châtaignes et panais, jus porto rouge aux airelles*

Roasted Merrifield Farm duck breast, chestnuts and parsnip, red port jus with cranberries

*Légumes racines et duxelle de champignons sauvages en croûte feuilletée,  
purée céleri-rave aux olives kalamata, jus végétal*

Root vegetables and wild mushroom duxelle in puff pastry,  
celeriac purée with kalamata olives, roasted vegetable jus

## Les Compléments de Garnitures

*Les légumes du marché £12.00 / Pommes de terre du jour £12.00 / Salade de saison £9.00*

## LES FROMAGES

*Les fromages fermiers affinés de France et d'Angleterre*

A selection of French and English unpasteurised farm cheeses £39.50 as additional course

## LES DESSERTS

*Entremets chocolat caraibe et Baileys, glace aux pistaches de Bronte*

Caraibe chocolate and Baileys entremets with Bronte pistachio ice cream

*Mont blanc, biscuit châtaigne et glace au cassis*

Mont blanc dessert on a chestnut sponge, blackcurrant ice cream

*\*\*Tarte des Demoiselles Tatin aux pommes et glace à la cannelle (pour 2 personnes)*

Classic apple tarte Tatin with cinnamon ice-cream (for 2 people)

*\*Soufflé chaud noisettes du Piémont aux parfums d'orange et pain d'épices*

Warm Piemonte hazelnut soufflé flavoured with orange and gingerbread

*\*Péché gourmand selon "Alain"*

A selection of six mouth-watering desserts of Alain Roux £15.00 supplement

*\*\*WE DO REQUIRE THAT THIS DESSERT IS ORDERED AT THE BEGINNING OF YOUR MEAL*

*\*THESE DESSERTS TAKE UP TO 20 MINUTES TO PREPARE*

*Café ou thé et mignardises*

Coffee or tea and mignardises £15.00

Please note that our last orders at the bar must be taken before 4.30pm at lunch service and 11.20pm at dinner service.

If you require information regarding food allergens in our dishes, please ask our Restaurant Manager,

Frédéric Poulette or Assistant Managers, Dean Bonwick and Marco Pettinicchio, who will be delighted to assist.

A menu with full details of identified food allergen labelling is available to view on request.

*A discretionary 12.5% service charge will be added to your bill.*

*All prices are inclusive of VAT at the current rate.*