



ROYAL BELGIAN OSCIETRA CAVIAR INDULGENCE

30g - £125.00 | 50g - £210.00 | 125g - £490.00 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 £195.00 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.

Price inclusive of VAT, but exclusive of a discretionary 12.5% service charge.

Prices and dishes subject to change without notice.

This menu runs until Sunday 16th March inclusive. Our Spring menu commences on Wednesday 19th March.