

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 £210.00 PER PERSON / THREE COURSES £265.00 PER PERSON
(MINIMUM 2 COURSES PER PERSON)

LES HORS D'OEUVRE

Asperges blanches farcies aux morilles, sabayon amande parfumé à la menthe
White asparagus filled with creamed morel mushrooms, almond and mint sabayon

Foie gras chaud à la grenobloise, orange caramélisée et pousses de soja
Seared foie gras Grenobloise, caramelised orange and bean sprouts

*Fleur de courgette tiède aux senteurs des sous-bois et sa palette
de primeurs du Val de Loire agrémentés à la truffe noire*
Warm courgette flower with wild mushrooms,
Val de Loire spring vegetables and black truffle

*Soufflé aux saveurs de langoustines et sa cassolette de verdure
mêlée de queues de langoustines parfumée aux truffes*
Langoustine soufflé served with a cassolette of langoustine scented with truffle

Noix de Saint-Jacques des Orcades snackées, main de buddha et kiwi gold, sauce noix de coco
Seared Orkney scallops with buddha's hand and gold kiwi, coconut sauce

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

LES ENTRÉES

Ravioli ouvert, méli-mélo de courgettes, burrata et aubergine légèrement fumée, noisettes torréfiées

Open ravioli with a medley of courgettes, burrata cheese,
lightly smoked aubergine and toasted hazelnut

*Sole de Douvres braisée, soufflée homardine aux pointes d'asperges,
sauce champagne à la ciboulette (pour 2 personnes)*

Whole braised Dover sole, served with lobster mousseline, asparagus tips,
champagne and chive sauce (for 2 people) £20.00 supplement

*Filet de turbotin des Cornouailles braisé, petit pois à la française aux mousserons des prés,
moules fumées et sauce vin jaune*

Braised Cornish turbot, peas "à la française" with fairy ring mushrooms,
smoked mussels and vin jaune sauce

Dos de loup de mer poêlé et crevettes impériale, garniture Dubarry, câprons et jus de têtes

Pan fried seabass fillet with cardinal prawns, cauliflower and caperberries

*Filets tendres de lapereau grillés sur un fondant de céleri-rave,
sauce à l'armagnac et aux marrons glacés*

Grilled tender rabbit fillets, served on a celeriac fondant,
armagnac sauce and glazed chestnuts

*Tournedos d'Angus rôti relevé à la moutarde violette,
pomme Macaire et sauce bourguignonne*

Pan roasted Angus beef tournedos enhanced with violet mustard,
Macaire potato and Bourguignonne sauce

Duo d'agneau de lait des Pyrénées rôti, petits primeurs et morilles, sauce paloise

Duo of roasted Pyrenean milk lamb, baby vegetables and morel mushrooms,
minted hollandaise sauce

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 artisan cheeses £39.50 as additional course

LES DESSERTS

Larme de meringue aux fruits tropicaux, sorbet ananas parfumé au poivre de Sichuan

Meringue teardrop with tropical fruits, pineapple and Sichuan pepper sorbet

Délice chocolat noir Guanaja et pistaches de Bronte,

sorbet à la pulpe de cacao

Dark Guanaja chocolate delice with Bronte pistachios, fresh cacao fruit sorbet

Mousse fromage frais au citron vert, tutti-frutti d'agrumes et sorbet pomélo

Fromage frais mousse flavoured with lime, citrus tutti-frutti and pomelo sorbet

** Soufflé chaud à la rhubarbe teinté de framboises*

Warm rhubarb soufflé enhanced with raspberries

** Péché gourmand selon "Alain"*

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

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

Café ou thé et mignardises

Coffee or tea and mignardises £15.00

Our Electric Launch "The Waterside Inn II" is available for hire at £150.00 per half-hour (mid-April to mid September)

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 final bill.

All prices are inclusive of VAT at the current rate.

Spring 2025