

notre menu découverte

£159 PER GUEST DESIGNED FOR THE WHOLE TABLE ONLY

RAYMOND BLANC

GARY JONES, BENOIT BLIN ET LEUR EQUIPE VOUS SOUHAITENT

“BON APPÉTIT”

SOUPE DE POTIRON ET COURGE MUSQUÉE, BISCOTTI, FROMAGE PERSILLÉ
Iron Bark pumpkin and butternut squash soup, biscotti, beaufort blue cheese

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CRABE, NOIX DE COCO, SORBET À LA CITRONNELLE ET FRUIT DE LA PASSION
Cornish crab, coconut, lemongrass sorbet and passion fruit, oyster leaf

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ŒUF DE POULE, CRESSON, JAMBON DE JABUGO, NOISETTES GRILLÉES
Free-range hen's egg, watercress, Jabugo ham and toasted hazelnuts

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FILET DE LOUP DE MER POÊLÉ, LANGOUSTINE, CAROTTES, FENOUIL ET ANIS
Pan-fried Cornish sea bass, langoustine, garden carrots, fennel, anise

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SALADE D'AGNEAU, FROMAGE DE CHÈVRE,
CHUTNEY DE TOMATE
Oxfordshire lamb salad, goat's curd, green tomato chutney

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FIGUE NOIRE RÔTIE, MÛRES ET GLACE AU PORTO
Roasted black fig, blackberries, port ice cream

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CRUMBLE AU CHOCOLAT MANJARI, SORBET FRAMBOISE ET BETTERAVE
Manjari chocolate crumble with raspberry and beetroot sorbet

Cheese may be taken as an extra course at £28 per person
Raymond Blanc's garden leaf side salad, fresh herbs, balsamic dressing £5.00

NOTRE SELECTION DE VERRES DE VIN TRADITIONNELS £109 PAR PERSONNE

Spätlese Juffer Sonnenuhr 2010
Fritz Haag
Mosel, Allemagne

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Gli Eremi 2013
Distesa di Corrado Dottori
Les Marches, Italie

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Cloudwalker NV
Cambridge Road Vineyard
Martinborough, Nouvelle-Zelande

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Margaux 1996
Château Labégorce
Bordeaux, France

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Aszu 6 Puttonyos 2003
Sauska
Tokaji, Hongrie

Wine flight per person £109
125 ml per glass

NOTRE SELECTION DE VERRES DE VIN PRESTIGIEUX £250 PAR PERSONNE

Schonfels 2011
Peter Lauer
Saar, Allemagne

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Meursault 1998
Morey-Blanc
Bourgogne, France

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Botanica 2013
Antica Terra
Oregon, États-Unis

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Pessac-Léognan 2006
Château Pape-Clément
Bordeaux, France

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Gold Vidal Icewine 2013
Inniskillin
Niagara Peninsula, Canada

Wine flight per person £250
125 ml per glass

Any dish from our Découverte menu may be exchanged for an à la Carte item
at a cost of £25.00 for a starter or a main course and £15.00 for a dessert.

This menu is available every day from 6.45pm to 9.15pm.

NB: Our vegetarian options are also available on request.