les saveurs

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

~

CONFIT DE SAUMON, VERVEINE, POMMES, OSEILLE
Confit of Loch Duart salmon,
lemon verbena, orchard apple, sorrel

~

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

~

CAILLE RÔTIE, GRATIN DE BETTERAVE
Highfield Farm quail, beetroot gratin, grains and leaves

~

COEUR DE FRANCHE-COMTÉ : LE COMTÉ
From Raymond Blanc's native region, one cheese served
in three stages of maturation with a complimentary glass of
Vin Jaune 2008 Domaine Daniel Dugois

~

RAVIOLE DE FRUITS EXOTIQUES, JUS DE NOIX DE COCO ET FEUILLE DE KAFFIR
Exotic fruit raviole, kaffir lime and coconut jus

~

"OUR MILLIONAIRE SHORTBREAD"
Soft toffee with bitter chocolate on a crumbly shortbread,
salted butter ice-cream

Raymond Blanc's garden leaf side salad, fresh herbs, balsamic dressing £5

NOTRE SELECTION DE VERRES DE VIN TRADITIONNELS £89 PAR PERSONNE	NOTRE SELECTION DE VERRES DE VIN PRESTIGIEUX £199 PAR PERSONNE
O Rosal 2014 Terras Gauda Rías Baixas, Espagne	Riesling Smaragd Hochrain 2011 Franz Hirtzberger Wachau, Autriche
~	~
Chablis 2012 Château de Béru Bourgogne, France	Meursault 1998 Morey-Blanc Bourgogne, France
~	~
Gevrey-Chambertin 2013 Domaine Marc Roy Bourgogne, France	Gevrey-Chambertin 1er Cru 2008 Domaine Denis Mortet Bourgogne, France
~	~
Vin Santo 2008 Estate Argyros Santorini, Grèce	Tokaji 6 Puttonyos 2003 Sauska Tokaji, Hongrie
Wine flight per person £89 125ml per glass	Wine flight per person £199 125ml per glass

---

Any dish from our seasonal set 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 from 11.45am to 2.15pm every day
including weekends and bank holidays.

NB: Vegetarian options are also available on request