

notre menu découverte

£159 PER GUEST DESIGNED FOR THE WHOLE TABLE ONLY

RAYMOND BLANC

GARY JONES, BENOIT BLIN ET LEUR EQUIPE VOUS SOUHAITENT

“BON APPETIT”

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

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TERRINE DE BETTERAVES, SORBET AU RAIFORT
Terrine of garden beetroot, horseradish sorbet

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ŒUF DE POULE, CHAMPIGNONS SAUVAGES, TRUFFE D'AUTOMNE
Free-range hen's egg, wild mushroom tea, autumn truffle

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AUBERGINE EPICÉE, POIS CHICHES, "BABA GANOUSH"
Spiced aubergine, chickpeas, "baba ganoush"

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RISOTTO DE CHAMPIGNONS SAUVAGES, CRÈME DE TRUFFE
Risotto of wild mushrooms, truffle cream

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

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

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.