

# les saveurs

£82 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  
Roasted Iron Bark pumpkin and butternut squash soup,  
biscotti, Beauvale blue cheese

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

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

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

Cheese may be taken as an extra course at £28 per person

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

NOTRE SELECTION  
DE VERRES DE VIN  
TRADITIONNELS  
£89 PAR PERSONNE

O Rosal 2014  
Terras Gauda  
Rías Baixas, Espagne

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Chablis 2012  
Château de Béru  
Bourgogne, France

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Gevrey-Chambertin 2013  
Domaine Marc Roy  
Bourgogne, France

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Vin Santo 2008  
Estate Argyros  
Santorini, Grèce

Wine flight per person £89  
125ml per glass

NOTRE SELECTION  
DE VERRES DE VIN  
PRESTIGIEUX  
£199 PAR PERSONNE

Riesling Smaragd Hochrain 2011  
Franz Hirtzberger  
Wachau, Autriche

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Meursault 1998  
Morey-Blanc  
Bourgogne, France

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Gevrey-Chambertin 1<sup>er</sup> Cru 2008  
Domaine Denis Mortet  
Bourgogne, France

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Tokaji 6 Puttonyos 2003  
Sauska  
Tokaji, Hongrie

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  
excluding weekends and bank holidays.

NB: Vegetarian options are also available on request.