

Les Spécialités du Moment

3 COURSES £175 PER GUEST

RAYMOND BLANC
GARY JONES & BENOIT BLIN ET
LEUR ÉQUIPE VOUS SOUHAITENT
"BON APPÉTIT"

STARTERS

L'AGNOLOTTI 

Butternut squash, toasted hazelnuts, blue cheese & pumpkin broth

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LE RISOTTO 

Autumne truffle & wild mushroom risotto

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LA LANGOUSTINE

Chargrilled Scottish Langoustine, tender leek & miso

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LA BETTERAVE 

Terrine of garden beetroot & horseradish sorbet

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LE CRABE

Cornish crab, kaffir lime, coconut, passion fruit

MAIN COURSES

LE CELERI-RAVE 

A theme on celeriac, truffles & winter leaves

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LA SOLE

Seared Dover sole, scallop, cauliflower, capers & bacon

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LA LOTTE

Spiced monkfish, alliums, aromatic Cornish mussels

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LE BŒUF

Roast fillet of Angus beef, braised Jacob's ladder
alliums & red wine essence

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LA GROUSE

Roasted grouse, braised red cabbage, bacon, bread sauce
(may contain shot)

This menu is available for tables of seven guests or fewer and includes vegetarian options.

"Les Spécialités du Moment" are available from
11:30 am to 2:00 pm and from 6:30 pm to 9:00 pm.