

les saveurs

£138 PER GUEST DESIGNED FOR THE WHOLE TABLE ONLY

RAYMOND BLANC

GARY JONES, BENOIT BLIN ET LEUR EQUIPE VOUS SOUHAITENT

“BON APPÉTIT”

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

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

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FILET DE BARBUE, NOIX DE ST-JACQUES, CONCOMBRE, WASABI
Braised fillet of Cornish brill, scallop, cucumber, wasabi

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CANARD RÔTI, MÛRE, BLETTE
Roasted Goosnargh duck, warm blackberries, garden chard

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LES SAVEURS DE TIRAMISU, SAUCE ET CRÈME DE CACAO,
GLACE AUX GRAINS DE CAFÉ
Tiramisu flavours, cocoa sauce and coffee bean 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 £5.00

NOTRE SELECTION
DE VERRES DE VIN
TRADITIONNELS
£89 PAR PERSONNE

Aloers 2014
Celler Credo
Catalunya, Espagne

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Vin de France 2014
Domaine Romaneaux-Destezet
Vallée du Rhône, France

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Cornas Brise Cailloux 2013
Matthieu Barret
Rhône, France

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Ruster Ausbruch 2012
Feiler-Artinger
Burgenland, Autriche

Wine flight per person £89
125 ml per glass

NOTRE SELECTION
DE VERRES DE VIN
PRESTIGIEUX
£199 PAR PERSONNE

Riesling Smaragd Hochrain 2011
Franz Hirtzberger
Wachau, Autriche

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Condrieu 2012
Mathilde et Yves Gangloff
Vallée du Rhône, France

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Gevrey-Chambertin 1er Cru 2008
Domaine Denis Mortet
Bourgogne, France

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Breganze 2010
Maculan Torcolato
Veneto, Italie

Wine flight per person £199
125 ml 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 every day from 6.45pm to 9.30pm.

NB: Our vegetarian options are also available on request.