

Otto's
Private Dining Menu A
3 Courses £45

*If you would like this menu for your booking, it will need to be ordered for the whole table
except for those with dietary requirements*

Gazpacho Andalouse
Chilled Andalusian Gazpacho

Demi-Douzaine d'Escargots à la Bourguignonne, Croutons au Thym
Half a Dozen Marinated Large Burgundian Snails Baked in Parsley and Garlic Butter, Thyme Croutons

Quenelle de Poisson Lyonnaise, Bisque de Homard
Classic Lyonnaise Fish Quenelle, Lobster Bisque

Ravioles de Légumes d'Été aux Girolles
Summer Vegetable and Ricotta Ravioli, Golden Chanterelle Mushrooms
Agneau de Lait des Pyrénées, Gratin Dauphinoise et Légumes de Saison
Roast Milk-Fed Pyrenean Lamb, Dauphinoise Potato, Rosemary Jus

Filet de Dorade Façon Aioli à la Ratatouille
Roast Fillet of Sea Bream, Aioli and Ratatouille

Ile Flottante, Crème Anglaise
Floating Island, Crème Anglaise

Tarte Fine aux Poires, Glace Vanille
Thin Poached Pear Tarte, Hazelnut Butter, Vanilla Ice Cream

Mousse aux Fraises, Tuile aux Amandes
Strawberry Mousse, Almond Tuile, Fresh Strawberries and Coulis

Sélection de Fromages Affinés
Selection of Cellar Matured Cheeses
(Supplement £5.50)

Whilst we do all we can to accommodate guests with food intolerances and allergies,
we are unable to guarantee that dishes will be completely allergen-free.
Please ask a member of staff for further information on ingredients before ordering.
All prices include 20% VAT. An optional 12.5% service charge will be added to your bill