

**Otto's**  
**Private Dining Menu B**  
**3 Courses £58**

*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 or requesting vegetarian dishes*

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

-----

**Tournedos Rossini, Sauce Périgord**  
Tournedos of Scotch Fillet of Beef with Seared Fresh Foie Gras,  
Rich Truffle and Madeira Sauce, Pommes Darphin

-----

***Fourme d'Ambert et Comté***  
*Aged Comté and Blue Veined Cheese from Auvergne*  
*(Supplement £7.50)*

-----

**Tarte Tatin et Glace Vanille**  
Apple Tarte Tatin, Vanilla Ice Cream

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