

STARTERS

St-Jacques et cèpes rôtis, vinaigrette de betterave

*Roasted scallops and cèpes mushrooms,
beetroot vinaigrette*

Tortellini de homard, courgettes en deux façons

*Tortellini of lobster served with courgettes in two ways
(£8,00 supplement)*

**Huitre pochée doucement, purée de laitue,
velouté de Topinambours**

*Slow poached oyster, lettuce purée,
Jerusalem artichokes velouté*

Salade de crabe, truffe et chou-fleur

Salad of crab, truffle and cauliflower

Jambon Iberique "5 Jotas"

"5 Jotas" Jabugo ham, by Sanchez Romero Carvajal

Caille rôtie, tartine de béatilles et raisins

Roasted quail, toast of foie gras with grapes

Escalope de foie gras poêlée, figes rôties au Banyuls

Pan fried foie gras, figs roasted with Banyuls

The use of mobile phone is restricted in the restaurant.
You are welcome to leave them at the reception.

MAIN COURSES

St Pierre rotis, haricot tarbais et chanterelles

Roasted John Dory, tarbais beans and chanterelles

Turbot, Carnaroli risotto et écume de Chorizo

Turbot, Carnaroli risotto and Chorizo foam

Loup de mer, Romaine braisée, gnocchi et jus de viande

Sea bass, braised lettuce, gnocchi and meat jus

Carré d'agneau en croûte d'ail, jus au romarin

Rack of lamb with garlic crust and rosemary jus

Rabbe et cuisse de lapin, sauce civet

Rabbit saddle and back leg, civet sauce

**Canard colvert, légumes cocotte façon Garbure, jus
tranche**

*Mallard duck, pot roasted vegetables "façon Garbure",
roasted jus*

Fillet de boeuf, fricassée de cèpes

Beef fillet, fricassée of cep

(£5.00 supplement)

A minimum charge of £68.00 for 3 courses will be charged per person (VAT inc)

A suggested optional gratuity 12.50% will be added to your bill

**Our dishes do not include any genetically modified ingredients but have been prepared
in an environment in which nut or nut products are prepared and so may contain raw
egg, nuts or nut products.**

Please advise when ordering if you suffer from any food-based allergies.