

à la carte

RAYMOND BLANC
GARY JONES, BENOIT BLIN ET LEUR EQUIPE VOUS SOUHAITENT
"BON APPETIT"

HORS D'ŒUVRES

Please allow an estimated 20 minutes preparation time

TARTARE DE BŒUF, RAIFORT

Tartare of beef, oyster leaves, horseradish

£48

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RISOTTO AUX LÉGUMES DE PRINTEMPS,
ESSENCE DE TOMATE, CRÈME DE CERFEUIL

Risotto of spring vegetables, tomato essence, chervil cream

£48

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TERRINE DE BETTERAVES, SORBET AU RAIFORT

Terrine of garden beetroot,
horseradish sorbet and garden sorrel

£48

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SALADE DE CRABE, NOIX DE CŒCO, SORBET AU CITRON VERT
ET FRUIT DE LA PASSION

Fresh Cornish crab salad, coconut, Kaffir lime sorbet and passion fruit

£48

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AGNOLOTTI DE RICOTTA ET MIEL, ESSENCE DE TOMATES

Ricotta and honey agnolotti, fresh tomato essence

£48

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SALADE DE LANGOUSTINES, FENOUIL ANIS

Salad of Scottish langoustine, bronze fennel, anise hysop

£48

PLATS PRINCIPAUX

Please allow an estimated 20 minutes preparation time

SOLETTE POÊLÉE, CHOU-FLEUR,
AMANDES ET JUS DE VOLAILLE

Pan-seared Cornish sole, scallop, cauliflower,
almonds and turkey jus

£52

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FILET DE TURBOT, NOIX DE ST-JACQUES,
BRAISAGE À LA CITRONNELLE

Braised fillet of Cornish turbot, scallop, lemongrass braisage

£52

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CHOU-FLEUR RÔTI, CHOU ROMANESCO,
RAISINS SECS PARFUMÉS AU JASMIN, HARICOTS

Spiced roasted cauliflower, romanesco,
jasmin raisins, adzuki beans

£50

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ROGNONS DE VEAU, FLEUR D'AIL,
SAUCE AU VIN ROUGE, LIVËCHE

Roasted veal kidneys, alliums, red wine jus, lovage

£58

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ASSIETTE D'AGNEAU, OIGNON GRELOT, ASPERGES BLANCHES,
FÈVES, JUS AU ROMARIN

Assiette of Rhug Estate lamb, grelot onion, white asparagus,
broad beans, rosemary jus

£58

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FILET DE BŒUF ABERDEEN ANGUS,
SAUCE AU VIN ROUGE

Roasted fillet of Aberdeen Angus beef,
braised Jacob's ladder, red wine jus

£58

DESSERTS

Please allow an estimated 20 minutes preparation time

LA RONDE DES FROMAGES FRANÇAIS ET BRITANNIQUES

The very best of French and British cheeses
served from our trolley

UN THÈME SUR LA FRAISE

A theme on strawberry

PALETTE DE GLACES ET SORBETS DE SAISON

Home-made ice-creams and sorbets on a painter's palette

LE PAQUET SURPRISE DU MANOIR

A lemon parfait wrapped in a thin honey biscuit, warmed spiced cherries

CASSOLETTE FINE AUX ABRICOTS POÊLÉS ET MERINGUE POCHÉE, CRÈME LÉGÈRE AU KIRSCH D'ALSACE

Pan-fried apricots and poached meringue
in a delicate nougatine cassolette, Kirsch vanilla cream

CRUMBLE À LA FRAMBOISE ET CHOCOLAT MANJARI

Manjari chocolate and raspberry crumble

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