

# 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

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 COCO,  
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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LANGOUSTINE, TOPINAMBOUR ET TRUFFE D'AUTOMNE  
Langoustine, Jerusalem artichoke and autumn truffle  
£48

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RAVIOLE DE COURGE MUSQUÉE, FROMAGE PERSILLÉ,  
NOISETTES GRILLÉES, BOUILLON DE CITROUILLE  
Butternut squash raviole, blue cheese,  
toasted hazelnuts, pumpkin broth  
£48

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RISOTTO DE CHAMPIGNONS SAUVAGES, CÈPE, CRÈME DE TRUFFE  
Risotto of wild mushrooms, cep, truffle cream  
£48

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RIS DE VEAU, GIROLLES, AMANDES  
Roasted veal sweetbreads, Scottish girolles, almonds  
£48

## PLATS PRINCIPAUX

Please allow an estimated 20 minutes preparation time

LÉGUMES D'HIVER, CANNELLE,  
PURÉE DE CAROTTE, VIN ROUGE  
Roasted winter vegetables, cinnamon,  
carrot purée, red wine essence  
£52

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QUEUE DE LOTTE AUX ÉPICES, MOULES,  
SAFRAN, SAUCE AU GEWÜRZTRAMINER  
Spiced monkfish, mussels, saffron, gewürztraminer sauce  
£56

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FILET DE TURBOT DES CORNOUAILLES,  
HUÎTRE, CONCOMBRE, WASABI  
Fillet of Cornish turbot, oyster, cucumber, wasabi, seaweed  
£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

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"GROUSE" RÔTI, LARDONS, CHOU, CÉLERI-RAVE, MÛRES  
Roasted grouse, bacon, cabbage, celeriac, blackberries  
(May contain shot)  
£58

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FILET ET RIS DE VEAU RÔTI, GIROLLES  
ET PURÉE DE CRESSON  
Roasted fillet of veal, sweetbreads,  
girolles and watercress purée  
£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

### CROUSTADE DE POMMES CUITES AU FOUR, GLACE AU MIEL ET GINGEMBRE CONFIT

The finest home-made croustade pastry with oven-baked apples,  
honey and candied ginger ice-cream

### AMANDINE DE POIRE DU MOMENT, CROUSTILLANT CARAMEL, SAUCE GINGEMBRE ET SON SORBET

Seasonal pear Almondine, caramel croustillant,  
ginger sauce and its own sorbet

### “OUR MILLIONAIRE SHORTBREAD”

Soft toffee with bitter chocolate on a crumbly shortbread,  
salted butter ice-cream

### LES SAVEURS DE TIRAMISU, SAUCE ET CRÈME DE CACAO, GLACE AUX GRAINS DE CAFÉ

Tiramisu flavours, cocoa sauce and coffee bean ice-cream

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