

les saveurs

£141 PER GUEST DESIGNED FOR THE WHOLE TABLE ONLY

RAYMOND BLANC

GARY JONES, BENOIT BLIN ET LEUR EQUIPE VOUS SOUHAITENT

“BON APPÉTIT”

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

~

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

Risotto of spring vegetables, tomato essence, chervil cream

~

SOLETTE POÊLÉE, CHOU-FLEUR ET JUS DE VOLAILLE

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

~

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

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

~

AMANDINE D'ABRICOTS DU MOMENT, CROUSTILLANT CAMEL,
GLACE AU LAIT D'AMANDE

Seasonal apricot Almondine, caramel croustillant,
almond milk ice-cream

Cheese may be taken as an extra course at £32 per person

Raymond Blanc's garden leaf side salad, fresh herbs, balsamic dressing £10.00

NOTRE SELECTION
DE VERRES DE VIN
TRADITIONNELS
£89 PAR PERSONNE

Lanius 2014
Alta Allela
Catalogne, Espagne

~

Grüner Veltliner Renner 2015
Schloss Gobelsburg
Kamptal, Autriche

~

Gevrey-Chambertin Clos Prieur 2013
Domaine Marc Roy
Bourgogne, France

~

Ruster Ausbruch 2013
Feiler-Artinger
Burgenland, Autriche

Wine flight per person £89
125 ml per glass

NOTRE SELECTION
DE VERRES DE VIN
PRESTIGIEUX
£199 PAR PERSONNE

Chassagne-Montrachet 1^{er} Cru 2012
Caroline Morey
Bourgogne, France

~

Riesling Hochrain 2015
Weingut Franz Hirtzberger
Wachau, Autriche

~

Nuits-St-Georges 1^{er} Cru 2011
Domaine Henri Gouges
Bourgogne, France

~

Jurançon 2013
Domaine de Souch
Sud-Ouest, France

Wine flight per person £199
125 ml per glass

Any dish from our seasonal set menu may be exchanged for an à la Carte item
at a cost of £25.00 for a starter or a main course and £15.00 for a dessert.

This menu is available every day from 6.45pm to 9.15pm.

NB: Our vegetarian options are also available on request.