

les saveurs

£85 PER GUEST DESIGNED FOR THE WHOLE TABLE ONLY

RAYMOND BLANC

GARY JONES, BENOIT BLIN ET LEUR EQUIPE VOUS SOUHAITENT

“BON APPÉTIT”

SOUPE DE CHOU-FLEUR ET AMANDES GRILLÉES
Spiced cauliflower soup, toasted almonds

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MAQUEREAU DE CORNOUILLE GRILLÉ,
POMME, MIEL, SOJA ET GINGEMBRE
Grilled Cornish mackerel, apple, honey, soy and ginger

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ŒUF DE POULE, JAMBON JABUGO, CRESSON
Soft fried hen's egg, Jabugo ham, watercress

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CAILLE DE NORFOLK RÔTIE,
LÉGUMES D'AUTOMNE, VIN ROUGE ET CANNELLE
Roasted Norfolk quail, autumnal vegetables, red wine and cinnamon

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“OUR MILLIONAIRE SHORTBREAD”
Soft toffee with bitter chocolate on a crumbly shortbread,
salted butter ice-cream

Raymond Blanc's garden leaf side salad, fresh herbs, balsamic dressing £10

NOTRE SELECTION
DE VERRES DE VIN
TRADITIONNELS
£89 PAR PERSONNE

Riesling Saulheimer 2015
Weingut Thörle
Rheinhessen, Allemagne

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Soula Blanc 2012
Le Soula
Languedoc-Roussillon, France

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Arbois 2014
Domaine Lucien Aviet
Jura, France

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Barsac Cyprès de Climens 2011
Château Climens
Bordeaux, France

Wine flight per person £89
125 ml per glass

NOTRE SELECTION
DE VERRES DE VIN
PRESTIGIEUX
£199 PAR PERSONNE

Riesling Smaragd Hochrain 2016
Franz Hirtzberger
Wachau, Autriche

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Puligny-Montrachet 1er Cru 2014
Etienne Sauzet
Bourgogne, France

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Gevrey-Chambertin 1er Cru 2014
Domaine Denis Mortet
Bourgogne, France

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Sauternes Sélection 2007
Domaine Rousset-Peyraguey
Bordeaux, 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 from 11.45am to 2.15pm excluding weekends and bank holidays.

NB: Vegetarian options are also available on request