

# les saveurs

£130 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 almond

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CONFIT DE TRUITE DE MER, CONCOMBRE, WASABI  
Smoked confit of sea trout, cucumber, wasabi

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

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

Or

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

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AMANDINE DE POIRE DU MOMENT, CROUSTILLANT CAMEL,  
SAUCE GINGEMBRE ET SON SORBET  
Seasonal pear Almondine, caramel croustillant,  
ginger sauce and its own sorbet

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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 Schlossberg 2012  
Schloss Reinhartshausen  
Rheingau, Allemagne

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Saint-Romain 2015  
Domaine de Chassorney  
Bourgogne, France

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Collioure Folio 2016  
Coume Del Mas  
Roussillon, France  
Or

Heideboden 2015  
Claus Preisinger  
Burgenland, Autriche

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Barsac Cyprés 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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Sans Titre 2014  
Ludovic Engelvin  
Languedoc, France  
Or

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

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Tokaji Aszu 2003  
Sauska  
Tokaji, Hungary

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 2.30pm weekends and bank holidays.

NB: Vegetarian options are also available on request