Otto's

Deluxe Private Dining Menu 2026

3 courses £120 per person

4 courses £145 per person

Ravioles des St Jacques et Homard
Scallop Ravioli and Lobster,
Lobster Bisque

Optional Additional Course £25.00

Foie de Canard Poëlé, Poire Caramélisée, Sauce au Sauternes
Seared Duck Liver, Caramelised Pear and
Medjool Dates, Sauternes Sauce

Filet de Bœuf en Croûte
Scottish Beef Wellington,
Mushroom Duxelles, Dauphinoise Potato, Green Beans,
Black Truffle and Madeira Sauce

Tarte Tatin
Tarte Tatin,
Vanilla Ice Cream

All prices include VAT.
An optional 12.5% service charge will be added to your bill.