Otto's

PRIVATE DINING MENU

Autumn 2026

£80 PER PERSON

ENTRÉES

Velouté de Céleri-Rave et Truffe (V)
Veloute of Celeriac and Truffle

Saumon d'Ecosse Fumé, Garniture Traditionnelle
Scottish Smoked Salmon, Traditional Garnish

Rillette de Canard, Rémoulade de Céleri-Rave
Duck Rillette, Celeriac Remoulade

Sashimi de Loup de Mer au Gingembre
Sashimi of Seabass, Soy, Ginger and Chilli

PLATS

Soufflé aux Fromages de Chèvre et Fourme d'Ambert (V)
Double Baked Goats' Cheese Soufflé and Cheese Sauce, Lamb's Lettuce Salad

Dos de Cabillaud au Pois
Prime Cod, Pea Puree, Fresh Mint Vinaigrette

Magret de Canard Rôti à l'Orange
Roast Breast and Pie of Outdoor Grown and Hand Reared Duck, Sauce à l'Orange

Filet de Bœuf, Dauphinoise, Jus (£9.50 supplement)
Scottish Prime Cut Fillet of Beef,
Dauphinoise Potato, Green Beans, Red Wine and Shallot Sauce

DESSERTS

Fruits des Saison, Sorbet au Citron
Seasonal Fruits, Lemon Sorbet

Crémé Brûlée

Tarte Tatin
Tarte Tatin, Vanille Ice Cream

Roquefort Carles
Roquefort and Fresh Pear

Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Please ask a member of staff for further information on ingredients before ordering.
Please be aware that wild meat and game dishes may contain traces of shot.
All prices include VAT. An optional 12.5% service charge will be added to your bill