



## *Menu Degustation*

**Bienvenu à L'Ortolan**

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**Oscietra Caviar Tart**

Mackerel Rillettes, Trout Roe, Crème Fraiche  
*£25 Supplement*

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**Salad of Lamb**

Isle of Wight Tomatoes, Anchovy, Seasonal Leaves

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**Citrus Cured Tuna**

Celeriac Dashi, Kohlrabi, Radish

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**Foie Gras**

Foie Gras Terrine, Fig, Walnut

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**Gigha Halibut**

Brown Shrimp, Coco Beans, Foraged Seaweed

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**Guinea Fowl**

Chestnut, Wild Mushroom, Leek - Or -

**Sika Deer Wellington**

Pumpkin, Raisin, Truffle  
*£30 For One, £50 For Two Persons*

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**Chef's Pre-Dessert**

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**Peach**

Yoghurt, Verbena, Szechuan Pepper - Or -

**Guanaja 70%**

Mint, Chocolate Ganache, Lime  
*£10 Supplement*

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**L'Ortolan Cheese Trolley**

*£18 Supplement*

**\*8 Courses from £79**

*Bon Appetit from James Greatorcy and the team*

A discretionary service charge of 12.5% will be added to your bill. Please notify us in advance of any dietary requests. \*8 course menu price based on the standard menu without any supplementary dishes.

During busy services please allow 15-20 minutes between courses