

		Apéritif	
Cocktail Maison - Bellini	£9.95	Classic Champagne Cocktail	£16.00
Glass of Champagne	£14.00	Kir Vin Blanc	£7.50
Kir Royale	£14.00	Negroni	£8.50

Entrées

Velouté de Topinambours £8.75

Cream of Jerusalem Artichoke Soup

Vieux Comté en Feuilleté, Pommes de Terre, Poireau et Truffe £12.50

Aged Comte, Leek, Potato and Truffle Baked in Puff Pastry

Demi-Douzaine d'Escargots à la Bourguignonne, Croutons au Thym £9.95

Half a Dozen Marinated Large Burgundian Snails Baked in Parsley and Garlic Butter, Thyme Croutons

Boudin Noir à l'Ancienne aux Pommes, Sauce Madère £9.50

French Soft Black Pudding, Caramelised Apple, Madeira Sauce

Ballotine de Pintade, Sauce Pintade et Betterave £9.25

Terrine Style Guinea Fowl, Guinea Fowl and Beetroot Sauce

Quenelle de Poisson Lyonnaise, Bisque de Homard £12.50

Classic Lyonnaise Fish Quenelle, Lobster Bisque

Rognon et Ris de Veau Français au Langoustine et Cèpe £18.50

French Calf's Kidney and Sweet Bread, Dublin Bay Prawn, Cep and Langoustine Sauce

Saumon d'Ecosse Fumé, Coupé à la Minute, Garniture Traditionnelle £13.50

Scottish Smoked Salmon, Hand Carved at the Table, Traditional Garnish

Terrine de Foie Gras de Canard, Brioche £16.00

Duck Foie Gras Terrine, Toasted Brioche

CANARD DE ROUEN A LA PRESSE

Challans Duck Breast, Pommes Soufflées, Haricots Verts, Otto's Duck Sauce

Challans Duck Leg, Salade Frisée

One Duck, Two Guests, Two Courses – £140

Available at Lunch and Dinner, for up to Six Guests

Pre-Booking Essential, Limited Booking Times

SEE BACK PAGE FOR MORE DETAIL ON OTTO'S CANARD A LA PRESSE

POULARDE DE BRESSE ROTIE

*Whole Roasted Bresse Chicken Breast, Seasonal Vegetables,
Morel Mushroom Sauce, Truffle and Madeira Sauce*

Whole Roasted Bresse Chicken Leg, Sautéed Spinach, Tarragon Sauce

One Chicken, Two Guests, Two Courses – £110

Available at Lunch and Dinner, for up to Six Guests

PLEASE ASK ABOUT AVAILABILITY, THIS PRODUCT DOES NOT REQUIRE PRE-BOOKING BUT IS LIMITED

Plats

Ravioles aux Marrons et Citrouille, Sauce Citronnelle et Gingembre £24.00

Chestnut and Pumpkin Ravioli, Oyster Mushrooms, Ginger and Lemongrass Sauce

Lotte à l'Armoricaine £27.50

Roasted Monkfish, Lobster Sauce, Celeriac and Winter Vegetables

Risotto Nero aux Noix de St Jacques et Calamars £29.00

Seared Scallops, Black Risotto and Calamari

Agneau de Lait des Pyrénées, Gratin Dauphinois et Légumes de Saison £28.50

Roast Milk-Fed Pyrenean Lamb, Dauphinoise Potato, Rosemary Jus

Roulade de Marcassin, Jus de Cuisson, Choux Rouge et Pommes Caramélisées £27.50

Slow Cooked Shoulder of Wild Boar, Cooking Juices, Red Cabbage and Caramelised Apple

Carre de Veau de Correze, Purée de Pommes de Terre, Champignons Sauvages, Poivre Vert £29.50

Roast Boned Rack of Milk-Fed Correze Veal, Potato Puree, Mixed Mushrooms, Green Peppercorn Sauce

Pigeon d'Anjou aux Chanterelles Grises et Choux Rouge, Sauce Gibier au Porto £34.00

Whole Roast and Boned Anjou Pigeon, Red Cabbage, Grey Chanterelles Mushrooms,

Game and Port Sauce

Tournedos Rossini, Sauce Périgord £36.50

Fillet of Grass-Fed Alpine Simmental Beef, Seared Fresh Foie Gras,

Rich Truffle and Madeira Sauce, Pommes Darphin

Tartare de Bœuf Simmental, Salade, Pommes Darphin £28.50

Traditional Tartare of Hand Cut Fillet of Grass-Fed Alpine Simmental Beef Prepared Table Side

Pan-Seared Fresh Duck Foie Gras - £7.50 supplement

Since 1957, Bresse Chickens are fiercely protected under French and European law by the status of Appellation d'Origine Contrôlée and are highly valued for their gamey depths of flavour yet fine tender flesh and delicious aromas. At Otto's, we serve it in two ways: whole roasted or slow poached in a pig's bladder following a classic Lyon recipe from Mère Brazier et Paul Bocuse.

POULARDE DE BRESSE DEMI-DEUIL EN VESSIE – RECETTE DE MERE BRAZIER

*3 ½ Hour Slow Poached Bresse Chicken Breast, Stuffed with Black Truffles,
Seasonal Vegetables, Morel Mushroom Sauce, Truffle and Madeira Sauce*

3 ½ Hour Slow Poached Bresse Chicken Leg, Sautéed Spinach, Tarragon Sauce

One Chicken, Two Guests, Two Courses – £140

Available at Lunch and Dinner, for up to Six Guests

Pre-Booking Essential, Strictly Limited

HOMARD A LA PRESSE

Scottish Lobster Claw, Scrambled Egg, Beurre Blanc, Oscietra Caviar

Scottish Lobster Tail, Baby Vegetables, Otto's Lobster Bisque, Champagne Sabayon

One Lobster, Two Guests, Two Courses – £140

Available at Lunch and Dinner, for up to Six Guests

Pre-Booking Essential, Limited Booking Times

*Please note that on the rare occasion we are unable to obtain a lobster due to conditions at sea,
we will contact you to rearrange your booking*

SEE FRONT PAGE FOR MORE DETAIL ON OTTO'S HOMARD A LA PRESSE

All prices include 20% VAT. An optional 12.5% service charge will be added to your bill

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.