

Royal King Crab Legs From the Barents Sea

**“Enjoy Your Journey in the Incredible Richness of Savours
and Scents from the Barents Sea.
A Real Delicacy, Not to be Missed!” - Pascal**

Chilled

On Ice with Aioli Sauce and Lemon

On Ice with Wasabi-Lime Mayonnaise

Grilled

With Virgin Olive Oil-Tomato Sauce Vierge

With Spring Onions and Sweet Chilli-Ginger Sauce

With Almond-Garlic Butter, Twist of Lemon Juice

With Lemon and Parsley Sauce

**Any of the above dishes
£ 19.00**

Rock Oysters Special Marennes D'Olerons

“Delicate Nutty Sea Flavour, Soft Yet Meaty”

Just Beautiful! - Pascal

Chilled with Shallot Vinegar, Seaweed Buttered Bread and Lemon

£ 14.00 – Six oysters

Chilled with Lime, Apple and Coriander-Chilli Dressing

£ 14.00 – Six oysters

Warm with Sea-Lettuce Butter and Grilled Toulouse Sausage

£16.00 – Six oysters

Steamed with Ginger and Soya Cantonese Style

£15.00 – Six Oysters

Grilled with Champagne Sabayon and Cucumber

£ 18.00 – Six oysters

Grilled with Champagne Sabayon and Caviar

£28.00 – Six Oysters

STARTERS

**Seaweed Steamed Langoustines
Wasabi Lime Mayonnaise or Aioli Sauce**

£ 19.00

**Royal King Crab Risotto
Little Parmesan-Egg Pancake Truffle Artisan Salad**

£ 18.50

Red Mullet Soup Saffron Niçoise Parmentier
£ 14.00

Pan-Roasted Sea Scallops and Duck Foie Gras
Wild Mushrooms Fricassées Jus Rôti Truffé
£ 19.00

Thai-Coconut Seafood Bouillabaisse
£16.00

Oak Smoked Scottish Salmon Caviar Crème Fraiche
Warm Sweet Potato Blinis
£ 25.00

Lobster Salad Celeriac Apple Remoulade
Granny Smith Sorbet Aromatic Dressing
£ 18.00

Red Tuna Carpaccio Pan-Fried Duck Foie Gras
Beans Gourmand Salad Balsamic Beurre Noisette Dressing
£ 17.50

Pan-Fried Langoustines Squid À La Plancha
Braised Pork Belly Herbs Langoustine Vinaigrette
£18.50

Poached Spinach Ricotta Cheese Dumpling
Light Sweet Cherry Tomato Saffron Nage
£14.00

Duck Foie Gras and Baby Fig Terrine
Mesclun Artisan Salad Balsamic Jelly Toasted Brioche
£ 16.00

PLEASE USE "SILENT" or "VIBRATE" SETTINGS ON ALL MOBILE TELEPHONES
KINDLY SHOW CONSIDERATION TO OTHERS WHEN SMOKING CIGARETTES
CIGARS ONLY IN THE LOUNGE AREA - NO PIPE SMOKING PLEASE

PRICES INCLUDE VAT

Service not included

MAIN COURSES

Roasted Baby Monkfish Cumin-Saffron Crust
Green Pea Galette Sweet Potato Purée
£ 21.00

Steamed Turbot Fillet Ginger and Spring Onions
Shellfish Coconut Broth Tossed Sesame Pak Choy
£23.00

Dover Sole Cooked in a Platter Roasted Langoustine
Creamed Baby Spinach Herbs Mouseline

£ 25.00

**Giant Tiger Prawn Cooked “À la Plancha “
Royal Seafood Paella Chorizo Sausage
£ 23.00**

**Oven Roasted Troncon of Brill Sauce Choron
Candied Tomato Pont Neuf Potato
£ 22.00**

**Pan-Roasted Lobster and Sweetbread Brabançonne
Truffle Potato Mousseline Jus Gras Lobster Frost
£ 28.00**

**Roasted Wild Seabass Fillet Jabugo Ham
Soft Polenta Artichoke Fricassée Hazelnut Cappuccino
£ 24.00**

**Whole Wild Seabass Baked in a Crust of Brittany Rock Sea-Salt
Mediterranean Vegetable Barigoule Sauce (Serves Two)
£ 49.00**

**Slow Braised Lamb Shank Soft Truffle Polenta
Red Onion Compôte Honey Roasted Parsnips
£ 23.00**

**Pavé of Beef Béarnaise Red Burgundy Jus
Grilled Asparagus Wild Mushroom Duxelle Pont Neuf Potato
£ 26.00**

Pascal's Menu Sensation

Per table only - Last order 9.00pm

**Red Tuna Carpaccio Pan-Fried Foie Gras
Brown Balsamic Butter**

**Royal King Crab Leg
Caviar**

Red Mullet Soup Niçoise Parmentier

**Pan Roasted Scallop Jabugo Ham Spinach Purée
Almondine Tomato Vierge**

**Roasted Baby Monkfish Cumin-Saffron Crust
Sweet Potato Purée Green Pea Galette**

Steamed Turbot Coconut Broth Sesame Pak Choy

**Pan-Roasted Lobster and Sweet Bread Brabançonne
Truffle Potato Mousseline**

**Apple Walnut Tatin Crotin de Chavignol Ice Cream
Red Port Caramel**

Chocolate Soup "Belle Helene"

£79.00 pp