

SATINE SAINT STEPHEN

Thursday, 12th October 2023

Nocellara Olives
4.00

Sourdough & Homemade Butter
3.50

Olive Tapenade
4.50

APERITIF

NEGRONI	Bombay Sapphire Gin, Campari Bitters, Cocchi Rosa	9.50
GIN & TONIC	Royal Botanic Garden 1670 Edinburgh Gin, Fever-Tree Tonic Water	8.50

HORS D'OEUVRES

CHARCUTERIE	Charcuterie (from East Coast Cured), House Pickles	14.00
OYSTERS	Cumbræ Oysters, Fermented Tomato	3 x 7.50 / 6 x 14.00
To complete	125ml glass of Organic Champagne – Devaux Coeur de Nature	14.50
GOUGÈRES	Gruyère Cheese Custard, Choux Pastry	6.00

ENTRÉES

AGNOLOTTI	Girolle Mushroom, 'Hen of the Woods' Mushroom, Ricotta Cheese, Kale	12.50
MUSSELS	Isle of Lewis Mussels, Breton Cidre, Tarragon, Leek	10.50
GOAT'S CURD	Harissa, Goat's Curd, Roast Hispi Cabbage, Burnt Scallion, Mint	10.00

PLATS PRINCIPAUX

VENISON	Venison Haunch, Red Cabbage, Celeriac, Elderberry Gastrique	29.50
WOOD PIGEON	Wood Pigeon Breast, Stornoway Black Pudding, Walnut, Salsify, Brussels Sprout, Port Reduction	28.50
MONKFISH	Monkfish Tail, Sweetcorn, Chanterelle Mushroom, Spinach	27.50
GNOCCHI	Gnocchi Parisienne, Roquefort Cheese, Onion Squash, Hazelnut	24.50

BLOC DU BOUCHER

BEEF	Chateaubriand for 2/3, Café de Paris Butter	55.00 / 75.00
BEEF	35 day aged Ribeye Steak (from George Bower of Stockbridge), Sauce Béarnaise	35.00
CHOUCROUTE	Pork Belly, Pork & Apple Sausage, Smoked Duck Breast, Boudin Noir, Cabbage	28.50
BEEF	Bavette Steak, French Fries, Peppercorn Sauce	25.00

LES GARNITURES

Braised Red Cabbage
5.00

Buttered Greens
6.00

Gratin Dauphinois
6.50

Please inform your server if you have any allergies or dietary requirements.
Some game dishes may contain shot.
A discretionary 10% service charge will be added to your bill.