London Evening Standard

PLATEAU
BAR & GRILL

D&D LONDON

STARTERS

French onion soup gratinée

Game terrine, prune and date chutney, toast

Mackerel escabeche

Grilled goat cheese, beetroot salad

MAINS

Crisp confit duckling leg, braised Puy lentils

Gilt-head bream fillets en papillote, carrot and leek julienne

Slow cooked lamb shank, creamed polenta

Winter vegetables pie

SIDES – 4.00

French green beans ◦ Gratinated cauliflower ◦ Baby gem, horseradish, bacon

Mixed leaf salad ◦ French fries

DESSERTS

Dark chocolate mousse

Panna cotta, plum compote

Poire belle Helene

Farmhouse cheeses

2 courses 15.00 - 3 courses 20.00

including an aperitif:

Ketel One
Fresh & zesty: Ketel One vodka, Fever-Tree Spring Soda Water, fresh lime, kaffir lime leaves

Ketel One
Elegant & herbal: Ketel One vodka, Fever-Tree Mediterranean Tonic Water, fresh rosemary

Tanqueray
Complex & floral: Tanqueray London Dry Gin, Fever-Tree Elderflower Tonic Water, lemon & edible flowers

Tanqueray
Aromatic & citrusy: Tanqueray London Dry Gin Fever-Tree Naturally Light Tonic Water, lemon twist

Ketel One VODKA

FEVER-TREE
PREMIUM NATURAL MIXERS

Tanqueray

All prices are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill
Please be aware that some dishes may contain nut traces
If you have any specific allergies or require vegetarian options, please inform a manager immediately