



PLATEAU
RESTAURANT

STARTERS

- Roasted butternut squash velouté, spiced onion bhaji — 8.00
- Cured Loch Duart salmon, fromage blanc, avocado fritter — 9.50
- Baked baby beetroots, goat cheese tortellini, soft quail eggs, pine nut dressing — 9.75
- Celeriac & wild mushroom tart, autumn truffles — 10.00
- Cornish crab salad, purple broccoli tempura, mixed cress — 12.00
- Game & duck liver terrine, toasted brioche — 12.50
- Seared foie gras, roast fig, spiced sauce, puffed wild rice — 13.50

MAINS

- Black leg chicken supreme, autumn truffles, supreme sauce — 24.00
- Slow braised pork belly choucroute, Morteau sausage, caraway sauerkraut — 23.00
- Loin of venison, parsnip purée, braised leaves, pear, spiced sauce — 28.00
- 28 days aged beef fillet, braised sand carrots, grilled mushroom, garlic butter — 34.00
- Fillet of seabass, Provençal vegetables, américaine sauce — 25.00
- Roasted halibut, glazed root vegetables, mussels, shellfish sauce — 26.00
- Poached monkfish, glazed cauliflower, mustard seed sauce — 26.00
- Potato & spring onion galette, braised root vegetables, puy lentils broth — 15.00

SIDES

- Buttered spinach — 4.00
- Glazed heritage carrots — 4.00
- Buttered new potatoes — 4.00
- Pommes frites — 4.00
- Mixed leaf salad — 3.50

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