PLATEAU
BAR & GRILL

WINES BY THE GLASS

NV Chandon Brut, Uco Valley, ARG 9.5
NV Nyetimber, Cuvee Classic, England 13.5
NV Möet & Chandon Imperial, Brut 12.5
NV Möet & Chandon Imperial Rosé 18

NV The Rambler White, Western Cape, SA 5.75
2017 Pinot Grigio, Principato, Pavia, ITA 7
2017 Sauvignon blanc, Dourthe Nº1, FR 9.5
2017 Gavi, Tenuta Olim Bauda, ITA 11.5
2017 Riesling 'The Courtesan', AUS 12
2016 Chardonnay, Kendall Jackson, USA 12.5
2017 Sauvignon Blanc 'Cloudy Bay', NZ 16.5

2016 Rosé Pinot Grigio, Mirabello, ITA 7

WINES BY THE GLASS

NV The Rambler Red, ITA 5.75
2017 Merlot-Mourvèdre, 'Les Oliviers', FR 7
2016 Chianti, Loggia del Conte, ITA 9
2015 Côtes du Rhône Villages 'Les Gamins', FR 10
2017 Malbec 'Amaru', El Esteco, ARG 11
2014 Pinot Noir, Silver Palm, California, US 12.5

BEERS

Peroni Nastro Azzurro, Italy ~5.1% 5
Schiehallion Craft Lager, Scotland ~ 4.8% 5
Asahi Super Dry, Japan ~ 5.2% 5
Pilsner Urquell, Czech Republic ~ 4.4% 5.5
Viru, Premium Lager, Estonia ~ 5% 5.75
Leffe blonde, Belgium ~ 6.6% 6

STARTERS

Sourdough grilled cheese toastie, confit leeks, garlic mushroom, gruyère cheese V 10

Beef tartare 8 / 15 main served with French fries GF R

Scottish smoked salmon, crème fraîche, lemon dressing GF 11

Roasted butternut squash soup VG GF 6.5

Wild mushrooms on toast, poached free-range egg, watercress V GF R 7.5

Ham hock terrine, celeriac remoulade GF R 8.5

FISH & SEAFOOD

Colchester rock oysters, shallot vinegar GF 3.75 each

Grilled Cornish mackerel fillet, escabeche GF 8.5

Cornish white crab, avocado cream, mixed cress GF R 13.5

Tempura of soft shell crab, soya mayonnaise, spring onions 9 / 16.5

SALADS

Slow roasted spiced cauliflower, peanut hummus VG GF 9 / 16.5

Heirloom tomato salad, Bayonne ham, basil pesto GF 10

Nicoise salad, seared tuna GF 10 / 14

Classic Caesar salad GF R 6.5 / 12
Add free-range chicken 3.5

MAINS

Braised lamb shank, potato purée, rosemary sauce GF 20

Venison haunch steak, savoy cabbage, red wine sauce GF 25

Pork cutlet, apple, sage sauce GF 17.5

Cornish cod, baby squid, Bouillabaisse sauce GF 15

Baked plaice fillet, caper butter GF 16.5

Potato & spring onion galette, braised root vegetables, lentil du puy broth V 15

SNACKS

Selection of artisan bread with salted butter 3.5

Nocellara olives V GF 4.5

Salted, roasted almonds V GF 4.5

Courgette tempura, saffron aioli V 3

Raw vegetables, Cervelle de canut V GF 5

Salt cod beignets, saffron aioli 6

Grilled prawn's skewers, ginger relish GF 6

Duck confit and duck liver croquettes, gooseberry preserve 7

Cocktail sausages, honey & mustard 4.5

JOSPER GRILL

All our beef is Aberdeen – Angus crossed and are aged between 21-30 days, served with French fries

Flat iron steak 7oz GF 16.5

Beef ribeye 10oz GF 28

Beef sirloin steak 10oz GF 29

Hamburger, Monterey Jack cheese, bacon, relish, mustard 12.5

Baby spatchcock chicken, harissa, lemon, chilli, salad GF 14.5

500g Whole farmed baby seabass, courgettes, lemon pesto GF 15.5

Grilled, shell on tiger prawns, sauce vierge GF 18.5

SIDES – 4

Extra fine green beans
Buttered new potatoes
Pommes frites
Potato purée
Mixed leaf salad 3.5

SAUCES – 2

Red wine sauce
Béarnaise
Peppercorn

DESSERTS

Pistachio Crème brûlée GF 6
Warm chocolate brownie, chocolate sauce 6.5
Rum baba, mixed fruits, vanilla cream 6.5
Lemon tart 6.5
Ice creams & sorbet GF 2.5 per scoop
Selection of French cheese, fruit preserve GF R 9

SATURDAY BRUNCH

Join us every Saturday from 11.30–15.30 ALC BRUNCH MENU
add 18 for free-flowing bubbles

FISH FRIDAYS

Catch of the day, minted peas, tartar sauce, pommes frites
15.5

V vegetarian – VG vegan – GF gluten free – R on request
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.
All prices included VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.
Please contact your waiter if you require any information regarding allergies or intolerances
www.plateau-restaurant.co.uk