



PLATEAU
RESTAURANT

STARTERS

Roasted butternut squash velouté, spiced onion bhaji — 8.00

King prawn ravioli, buttered lettuce, lobster bisque —9.50

Slow roasted & marinated heritage beetroots, Brussels tops,
pine nuts dressing, goat cheese beignet (v)—9.00

Confit potato and green bean salad, Gruyère cheese dressing, winter truffle—10.00

Scottish smoked salmon, pickled vegetables, Aquitaine caviar, herb crème fraîche—12.00

Duck liver terrine & ham hock, pickled radishes, pear chutney—11.00

Seared duck liver, roast fig, spiced sauce, puffed wild rice — 13.50

MAINS

Chicken supreme, autumn truffles, leeks, supreme sauce — 24.00

Roasted breast of Challans duck, savoy cabbage, potato cake, spiced orange sauce — 28.00

28 days aged beef fillet, Pomme pure, kale, garlic butter — 34.00

Roast Salmon, Provençal vegetables, américaine sauce — 25.00

Roasted halibut, glazed kohlrabi, brown shrimp & mustard seed 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

Glazed heritage carrots — 4.00

Buttered new potatoes — 4.00

Pommes frites — 4.00

Mixed leaf salad — 3.50

Buttered spinach — 4.00

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