



PLATEAU  
RESTAURANT

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### STARTERS

Roasted butternut squash velouté, spiced onion bhaji — 8.00

King prawn ravioli, buttered lettuce, lobster bisque —9.50

Roasted celeriac, gnocchi, madeira sauce, winter truffles (v)—11.50

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

Ham hock & duck liver terrine, pickled radishes, pear chutney —11.00

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

### MAINS

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

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

Fillet of beef, braised cheeks, grilled cabbage, oyster mushrooms, red wine jus — 32.00

Roast Halibut, escabeche onions, carrots, purple broccoli, yoghurt, bouillabaisse sauce — 25.00

Roasted seabream, aubergine purée, anchovy sauce vierge— 27.00

Poached monkfish, glazed cauliflower, mustard seed sauce — 26.00

Vol au vent of wild mushroom and Jerusalem artichoke, walnut and curly kale — 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