



PLATEAU
RESTAURANT

STARTERS

- Parsnip velouté, spiced dukkha, curry leaf oil — 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
Terrine de campagne, pear chutney, toasted brioche —11.00
Seared duck liver, poached rhubarb, spiced sauce, puffed wild rice — 13.50

MAINS

- Stuffed loin of rabbit, petit pois a la Francoise, grelot onions, chervil emulsion — 25.00
Crispy Iberico pork belly, crushed turnips and tops, poached rhubarb— 26.00
Fillet of beef, Fricassee of Morel mushrooms, broad beans, bordelaise sauce — 32.00
Roast Halibut, escabeche onions, carrots, purple broccoli, yoghurt, bouillabaisse sauce — 25.00
Roasted seabream, aubergine purée, anchovy sauce vierge— 24.00
Roast monkfish, squid raviolo, smoked bacon, pea & verbena 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 kale & 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