



PLATEAU
RESTAURANT

3 courses 30.00 including a glass of Chandon

STARTERS

Chilled Ajo blanco, grapes, cucumber and melon

Chicken and leek terrine, soused cauliflower and tarragon emulsion

Mackerel “en croute”, gooseberry gel, mustard frills

Heritage beetroot salad, goats cheese mousse, red vein sorrel

MAINS

Skate meunière, Bergamot purée, braised aubergine, beurre noisette sauce

Roast chicken supreme, white asparagus, borlotti beans, Jus Gras

Crispy Lamb belly, lamb hash, peas, lamb sauce

Roasted shiitake mushrooms, pearl barley risotto, black walnut ketchup

SIDES

Buttered spinach — 4.00

Tender stem broccoli, lemon and anchovy dressing — 5.00

Buttered new potatoes — 4.00

Pommes frites — 4.00

Mixed leaf salad — 4.00

DESSERTS

Summer berry Pavlova, vanilla Chantilly

Orange and olive oil cake, citrus sorbet

“Vegan” chocolate crème brulee, fresh raspberries

Selection of 3 French cheeses, chutney, crackers

Evening Standard  **CHANDON** 

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, please inform a manager immediately.