

PLATEAU
RESTAURANT

STARTERS

Chilled ajo blanco, grapes (V) — 8.00

Seaweed cured salmon, pickled cucumber, keta caviar — 11.50

Poached egg, broad beans, scottish girolles, mushroom velouté — 10.50

Heritage tomatoes, burrata, basil oil, tomato consommé (V) — 11.00

Artichoke, fine green beans, truffle dressing — 12.00

Terrine de campagne, fig chutney, brioche — 10.00

Seared duck liver, poached peach, pain d'épice, spiced sauce — 13.50

Kale & quinoa salad, avocado, pomegranate, almonds (VG) — 9.00

MAINS

Spiced challans duck breast, duck pastilla, baby turnips, jus gras — 27.00

Pork fillet, onion purée, pickled baby onions, baby fennel, red wine sauce — 24.00

Roasted lamb loin, ratatouille, rosemary jus — 29.00

Pan seared halibut, citrus consommé, orzo, sea herbs — 27.00

Cornish cod, cuttlefish, haricot blanc, chilli, tomato — 25.00

Sweetcorn & pearl barley risotto, button mushrooms, baby sweetcorn (VG) — 18.50

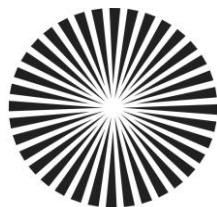
Fine herb gnocchi, roasted Provençal vegetables, semi dried tomatoes, sauce vierge (VG) — 18.50

All prices are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately.



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GRILL

From our Josper Grill, all our beef is Aberdeen – Angus crossed and are aged between 21-30 days

Beef sirloin steak 12oz – 34.00

Beef ribeye 12oz – 37.00

Beef fillet 8oz – 32.00

FOR TWO TO SHARE

Whole baked sea bass, fennel and herbs – 58.00
spinach, new potatoes

English roast rack of lamb – 62.00
ratatouille, Pommes Anna

Aberdeen Angus Chateaubriand – 72.00
pommes frites, bearnaise, red wine and shallot sauce

SIDES

Heritage tomato & shallot – 5.50

Broccoli, toasted almonds – 5.00

Buttered new potatoes – 4.00

Buttered leaf spinach – 4.00

Crispy green salad – 4.00

Pommes frites – 4.00

SAUCES

Red wine – 2.50

Bearnaise – 2.50

Green peppercorn – 2.50

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