



PLATEAU
RESTAURANT

STARTERS

- Truffled celeriac velouté, wild mushrooms and hazelnuts (V) (GF) — 8.00
- Seaweed cured salmon, pickled cucumber, keta caviar — (GF) 11.50
- Roast orkney scallop, shellfish & potato risotto, preserved lemon dressing, dashi jelly — 14.00
- King prawn raviolo, buttered lettuce, lemongrass bisque, sea herbs — 13.00
- Artichoke, fine green beans, truffle dressing (V, GF) — 12.00
- Ham hock & duck liver terrine, clementine preserves, toasted sourdough — 11.00
- Seared foie gras, poached rhubarb, oat biscuit, spiced sauce — 14.50
- Kale & quinoa salad, pumpkin, pomegranate, almonds (VG) — 9.00

MAINS

- Roast Quail, fricassee of girolle mushrooms, potato fondant, jus vinaigrette — 27.00
- Beef fillet Rossini, sautéed duck liver, baby root vegetables, sauce périgourdine — 34.00
- Whole boneless lemon sole meuniere, seaweed beurre noisette, brown shrimp — 38.00
- Red mullet Niçoise, tomato fondue, saffron Bouillabaisse — 26.00
- Mushroom gnocchi, black garlic velouté, roast shiitake, pickled vegetables, shiso leaf (VG, GF) — 18.50
- Stuffed saddle of rabbit, parsley spaetzle, petit poi, mustard seed jus — 26.00
- White tomato risotto, baby red basil, wild rocket, parmesan crisps (V, GF) — 18.50

SIDES

- Buttered kale — 5.00
- Truffle pomme purée — 4.50
- Fine Green beans & garlic butter — 5.00
- Crispy green salad — 4.00
- Pommes frites — 4.50

All prices are inclusive of VAT

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

Should you have any dietary requirements, please ask your server who will be happy to discuss them with you
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.