



PLATEAU

STARTERS

- Leek and potato Parmentier soup, soft poached Burford egg (V) — 8
- Grass fed Aberdeen angus beef tartare— 12 / 18
- Native lobster & lobster gazpacho — 18
- Chicken & Leek terrine, cornichons, sour dough toast — 9
- Citrus cured salmon, baked heritage beetroots, crème fraiche (GF)— 10
- Charcuterie platter, celeriac and apple remoulade, fresh bread — 9
- Chopped chicken salad— 9/18
- Kale & quinoa salad, avocado, pomegranate, almonds (VG) — 9 /17

MAINS

- Cornish lamb loin, fricassée of vegetables, lamb jus — 28
- Beef fillet Rossini, sautéed foie gras, sauce périgourdine — 36
- 400g Grass fed Aberdeen angus ribeye, café de paris butter — 34
- Salmon fillet, sprouting broccoli, ratte potatoes, sauce vierge— 22
- Roast wild seabass, crispy king prawn, potato terrine — 26
- Gnocchi, ratatouille stuffed courgette flower (VG, GF) — 18

HOMELY CLASSICS

- Fish and Chips, minted peas, tartar sauce — 16
- Hamburger, Gruyère cheese, bacon, crispy shallots, relish—14
- Lobster roll, fine herb mayo —18

SIDES

- Charred tender stem broccoli & garlic butter — 4
- Minted Ratte potatoes — 4
- Crispy mixed salad, French dressing — 4
- Pommes frites — 4

SATURDAY BRUNCH

12.00 – 15.30

2/3 COURSES 20/25

*Add 20pp for free-flowing bubbles (90 minutes)
Parties of 7 and above 25pp (90 Minutes)*

V vegetarian – VG vegan – GF gluten free – R on request

NIBBLES

- Selection of artisan bread with salted butter — 3.5
- Nocellara olives— 4
- Salted, roasted almonds — 4

SET MENU
WAS £30/£35
NOW £20/£25

BACK
TO
WORK

Including a glass of Sylvaner Vieilles Vignes, 2017

STARTERS

- Leek and potato soup, soft poach egg (V)
- Salt and pepper calamari, chilli, spring onion, lime mayonnaise
- Chicken & Leek terrine, cornichons, sour dough toast

MAINS

- Salmon fillet, sprouting broccoli, ratte potatoes, sauce vierge
- Flat iron steak, green peppercorn sauce
- Gnocchi, ratatouille stuffed courgette flower (VG, GF)

DESSERTS

- Classic crème brûlée
- Ice-cream and sorbets
- Selection of 2 French artisan cheeses, fruit chutney, crackers

LUNCH: 12.00 – 14.30 DINNER: 17.30 – 20.00

V A VINS
ALSACE

DESSERTS

- Classic crème brûlée —7.
- Buttermilk and strawberry panacotta (V,GF) — 7
- Ice-cream and sorbets —7
- Dark chocolate marquise, salted caramel sauce & honey comb —7
- Selection of 3 cheeses, fruit chutney & crackers— 10



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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. Should you have any dietary requirements, please ask your server who will be happy to discuss them with you. All prices included VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

CHAMPAGNE

	125ml	Bottle
NV Möet & Chandon Imperial, Brut, Epernay	12.5	69
NV Möet & Chandon Imperial Ice	15	95

ROSÉ CHAMPAGNE

NV Möet & Chandon, Epernay	18	105
NV Laurent Perrier, Cuvée Rosé, Tours-Sur-Marne	19	125

SPARKLING WINE

NV Chandon Brut, Uco Valley, Mendoza, Argentina	9.5	46
NV Nyetimber Classic Cuvée, West Sussex, England	13.5	80
2010 Nyetimber, Blanc de Blanc, West Sussex, England	16	105

WHITE WINE

	175ml	500ml	Bottle
FRANCE			
2018 Sauvignon Blanc, Dourthe N° 1, Bordeaux	9	32	40
2018 Picpoul de Pinet Reserve de la Comtesse	10	32	39
ITALY			
2019 Pinot Grigio, Principato, Provincia di Pavia	8	26	31
2016 Riesling, Poderi Colla, Langhe, Italy	11	34	50
AUSTRALIA			
2018 Chardonnay, Star Crossed, Victoria, Australia	7	24	35
NEW ZEALAND			
2018 Sauvignon Blanc, Cloudy Bay, Marlborough	17	46	68
SOUTH AFRICA			
NV Chenin Blanc, The Rambler, Western Cape, SA	6.5	18.5	28

ROSÉ WINE

	175ml	500ml	Bottle
FRANCE			
2018 M de Minuty, Côtes de Provence <i>Limited Edition</i>	11.5	33	49
ITALY			
2018 Mirabello, Pinot Grigio Rosé, Adria Vini, Lombardia	7	20	30

RED WINE

	175ml	500ml	Bottle
FRANCE			
2018 Merlot-Mourvèdre, Les Oliviers, Pays d'Occ	7	20	30
2014 Chateau Gros Caillou, Bordeaux, France	15	50	75
ITALY			
NV Barbera, The Rambler, Piedmont	6.5	18.5	28
AUSTRALIA			
2017 Shiraz, The Sack, Barossa	10	34	50
NEW ZEALAND			
2018 Pinot Noir, Rabbit Island, Nelson, NZ	11	37	55
2016 Pinot Noir, Cloudy Bay, Marlborough	21	60	85
ARGENTINA			
2018 Malbec 'Pasarisa', Catena, Argentina	9	30	45

SPARKLING COCKTAILS

Plateau French 75	£13.5
Hennessy Cognac & Lemon juice topped with Chandon Brut	

Raspberry and Lychee	£13.5
Raspberry Puree, Lychee Liqueur, topped with Chandon Brut	

Bleu Steel	£12.5
Copperhead Gin, St. Germain, Elderflower cordial, Bleu Curacao, Chandon	

OUR FAVOURITE COCKTAILS

Negroni	£13
Tanqueray Gin, Martini Rosso, Campari	

Mai Tai	£13
Havana Club Rum, Amaretto, Cointreau, Lime Juice	

Hemingway	£13
Copalli, Luxardo Maraschino, Grapefruit juice	

MOCKTAILS

Plateau Garden	£7
Apple Juice, Elderflower cordial, Mint & Soda	

Home Made Lemonade	£6
Lemon juice, sugar syrup and soda water	

Southlake	£6.5
Fresh Mint, Lime Juice & Elderflower Cordial Topped with Ginger Ale	

Seedlip Garden Perfect Serve	£8
Seedlip Garden and Elderflower Tonic with Cucumber and Dried Lime	

Seedlip Spiced Perfect Serve	£8
Seedlip Spiced and Ginger Ale with Star Anise and Lemon Slice	

BEERS

	A.B.V	BTL
Peroni Nastro Azzurro, Italy, 33cl	5.1%	£5
Peroni Libera, Italy, 33cl	0.0%	£4.5
Peroni Gluten Free, Italy, 33cl	5.1%	£6
Asahi, Japan, 33cl	5.2%	£5
Corona Extra, Mexico, 33cl	4.5%	£5.25
Meantime Pale Ale, London, 33cl	4.3%	£6
Lefte blonde, Belgium, 33cl	6.6%	£6
Schiehallion Craft Lager, Scotland, 33cl	4.8%	£5
Pilsner Urquell, Czech Republic, 33cl	4.4%	£5.25

WATER

Decantae Water Still / Sparkling, 70cl	£4.75
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TEA SELECTION

Fresh Mint, Fresh Lemon & Ginger, English Breakfast, Earl Grey, Japanese Jasmine Green, Whole Chamomile Flowers	£4
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