



PLATEAU

2 COURSES 20 / 3 COURSES 25

Free flowing bubbles for an extra 20pp (90 Minutes)

Saturday: 12.00 -15.30

Sunday: 12.00 -15.30

EGGS & STARTERS

Eggs Benedict, ham, hollandaise, toasted muffin

Eggs Florentine, spinach, hollandaise, toasted muffin (V)

Eggs Royale, smoked salmon, hollandaise, toasted muffin

Smashed Avocado, sourdough bread, poached egg,
semi dried tomatoes, rocket (V)

Leek & potato Parmentier soup (V)

Chicken & leek terrine, cornichons, sour dough toast

Grass fed Aberdeen angus beef tartare

MAINS

Plateau full English, bacon, sausage, black pudding, grilled
mushroom & tomato, fried egg, baked beans

Omellette "Arnold bennett" smoked haddock, parmesan, chives

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

Salmon fillet, sprouting broccoli, ratte potatoes, sauce vierge

Fish & chips, tartare sauce, crushed peas

21-30 days aged Aberdeen Angus flat iron steak, peppercorn sauce
(GF)

Beef burger, Gruyère cheese, bacon, burger relish, Aioli

Roast beef sirloin (*£10 supplement*), roast duck fat potato,
seasonal vegetables, Yorkshire pudding, roasting jus*

DESSERTS

Buttermilk and strawberry panna cotta (V,GF)

Dark chocolate marquise, salted caramel sauce

Selection of French cheese, fruit chutney

Ice-cream and sorbets

SIDES

Selection of artisan bread 3.5

Grilled tomatoes 2

Grilled mushroom, parsley butter 4

Free-range smoked streaky bacon 4

Cumberland sausage 4

Fried egg 2.5

Scottish smoked salmon 4

Pomme frites 4

Green salad with French dressing 4

**Available on Sundays only*

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.