



PLATEAU

STARTERS

- Spiced parsnip velouté, golden raisins, coriander cress (V) — 8
- Grass fed Aberdeen angus beef tartare— 12 / 18
- Seared Orkney scallops, Morteau sausage, leek fondue, beurre blanc — 15
- Smoked ham hock Presse, clementine preserve, fine herb salad — 9
- Citrus cured salmon, baked heritage beetroots, crème fraiche— 10
- Charcuterie platter, celeriac and apple remoulade, fresh bread — 9
- Pan seared Foie gras, caramelized black fig, port reduction — 15
- Kale & quinoa salad, avocado, pomegranate, almonds (VG) — 9 /17

MAINS

- Crispy pork belly, turnip tops, pomme puree, Bramley apple sauce — 24
- Roast corn-fed chicken, mushrooms, sweetcorn & runner beans, supreme sauce— 20
- Fillet of Seabream, crushed pink fir potato, sea vegetables, crab sauce — 22
- Cod, Fennel lyonnaise, Cuttlefish & confit artichoke ragout — 24
- Gnocchi, ratatouille stuffed courgette flower, sauce vierge (VG, GF) — 18
- Risotto of autumn black truffles, sautéed chanterelle mushrooms (V) — 18
- Dry aged Aberdeen angus beef, bearnaise sauce
 - 200g Fillet — 30
 - 400g Rib eye — 34

SIDES

- Charred tender stem broccoli & garlic butter — 4
- Truffled pomme pure — 5
- Crispy mixed salad, French dressing — 4
- Pommes frites — 4

SATURDAY/SUNDAY BRUNCH

12.00 – 16.00

2/3 COURSES 20/25

Add 20pp for free-flowing bubbles or wine (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

2 courses £20

3 courses £25

3 courses & Peach Bellini £30

STARTERS

- Spiced parsnip velouté, golden raisins, coriander cress (V)
- Citrus cured salmon, baked heritage beetroots, crème fraiche
- Kale & quinoa salad, avocado, pomegranate, almonds (VG)
- Smoked ham hock Presse, clementine preserve, fine herb salad

MAINS

- Fillet of Seabream, crushed pink fir potato, sea vegetables, crab sauce
- Roast corn-fed chicken, mushrooms, runner beans, supreme sauce
- Flat iron steak, green peppercorn sauce
- Risotto of autumn black truffles, sautéed chanterelle mushrooms (V)

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

DESSERTS

- Classic crème brûlée —7.
- Apple tart fine, vanilla ice cream — 7
- Ice-cream and sorbets —7
- Dark chocolate marquise, caramel & 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 Taittinger Brut Reserve, Reims	11.50	63
NV Taittinger 'Nocturne' Sec, Reims	12.5	65
NV Taittinger Prestigie Rose, Reims	16	94
NV Laurent Perrier, Cuvée Rosé, Tours-Sur-Marne	19	125
NV Ruinart Blanc de Blanc, Brut		125
2012 Moët & Chandon Imperial Grand Vintage		120
2013 Taittinger Brut Millésimé		115
2010 'Dom Pérignon',		195
2009 Cristal, Louis Roederer, Brut		260

WHITE WINE	175ml	500ml	Bottle
NV Bombo Leguero, Mendoza, Argentina	6.5	18.5	28
2018 Chardonnay, Star Crossed, Victoria, Australia	7	20	30
2019 Pinot Grigio, Principato, Provincia di Pavia, Italy	8	22	31
2019 Sauvignon Blanc, 'Satyr', Marlborough, New Zealand	8.50	24	35
2017 Viognier Pinot Gris, the Rude Mechanicals, Australia			34
2018 Sauvignon Blanc, Dourthe N° 1, Bordeaux, France			40
2018 Picpoul de Pinet Reserve de la Comtesse, France	10	28	41
2018 Chablis, Domaine de La Motte, Bourgogne, France	11.50	34	48
2018 Gavi di Gavi, Morgassi, Italy			50
2016 Riesling, Poderi Colla, Langhe, Italy	11	34	50
2018 Sancerre Silex, Phillipe Gerard, Loire Valley, France	12	36	55
2014 Bourgogne Blanc, Vallet Freres, Burgandy, France	12		55
2017 Chardonnay, Kendall Jackson, Central Coast, USA			56
2018 Pouilly-Fumé 'Premier Milleimé', Bouchié-Chatellier, France			59
2018 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand			68
2016 Albariño, Marimar Estate, Russian River, USA			75
2018 Chablis 1er Cru 'Montmains Les Manants', France			80
2017 Meursault 'Sous la Velle', Domaine Michelot			110
2014 Puligny Montrachet, Joseph Drouhin, France			120
2014 Meursault 1er Cru, Perriers, Domaine Michelot, France			160

ROSÉ WINE	175ml	500ml	Bottle
2018 Mirabello, Pinot Grigio Rosé, Adria Vini, Lombardia, Italy	7	20	30
2018 Rimo de Rimauresq, Cotes de Provence, France			39
2018 M de Minuty, Côtes de Provence <i>Limited Edition</i> , France	11.5	33	49

RED WINE	175ml	500ml	Bottle
NV Bombo Leguero, Mendoza, Argentina	6.5	18.5	28
2018 Merlot-Mourvèdre, Les Oliviers, Pays d'Oc, France	7	20	30
2018 Primitivo, IGT Salento, Puglia, Italy			30
2014 Cabernet Sauvignon 'Reserva Ancestral', Torres, Chile	8	22	34
2018 Rioja 'Monte Llano' Ramon Bilbao, Spain	8	22	35
2018 Malbec 'Pasarisa', Catena, Argentina	9	26	40
2018 Beaujolais 'Vielles Vignes', Domaine de Vissoux, France			46
2015 Zinfandel, Edmeades, Mendocino County, USA			49
2017 Shiraz, The Sack, Barossa, Australia	10	34	50
2018 Grenache 'Old Bush Vine', Yalumba, Australia			50
2018 Nero di Troia, Botromagno, Puglia, Italy			52
2018 Pinot Noir, Rabbit Island, Nelson, New Zealand	11	37	55
2015 La Terrasse de la Garde, Pessac-Leognan, Bordeaux, France			56
2017 Rully 'La Martelle' Domaine Roux, Burgundy, France	14.5	45	58
2015 Malbec Blend, Clos de los Siete, Mendoza, Argentina			59
2016 Cabernet Sauvignon Grand Reserve, Kendall - Jackson, Sonoma, USA			65
2014 Clos de la Cure, Grand Cru, Bordeaux, France			69
2014 Rioja Reserva 'Selección de la Familia', Luis Cañas, Spain			72
2014 Chateau Gros Caillou, Bordeaux, France	15	50	75
2016 Châteauneuf-du-Pape, Domaine Chante Cigale, France			75
2015 Château Moncets Lalande de Pomerol, France			82
2016 Pinot Noir, Cloudy Bay, Marlborough, New Zealand			85
2014 Barolo di Serralunga d'Alba, Fontanafredda, Italy			95
2014 Gevrey-Chambertin, Harmand-Geoffroy, Burgundy, France			105
2009 Château Belgrave, 5ème Cru Classé, Heut - Medoc, France			120
2012 Château Haut - Marbuzet, Saint - Estephe, France			130
1986 Grand Vin de Léoville du Marquis de Las Cases, 2ème Cru Classé			460

SPARKLING WINE	125ml	Bottle
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

SPARKLING COCKTAILS

Plateau French 75 £12.5
Hennessy Cognac & Lemon juice topped with Chandon Brut

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

Elder Bubbles £12.5
Tanqueray Gin, Elderflower Cordial, Cucumber, topped with Chandon Brut

OUR FAVOURITE COCKTAILS

Negroni £9.5
Tanqueray Gin, Martini Rosso, Campari

Montgomery Cooler £10.5
Ketel One, Ginger & Lemongrass Cordial, Apple Juice, Ginger Beer

Gin Maze £10.5
Hendricks, Coconut & Rose Syrup, Apple Juice

Violet Lady £12.5
Tanqueray Gin, Violette Parfait Amour, Lemon Juice, Egg

MOCKTAILS

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

