



PLATEAU

2 COURSES 25 / 3 COURSES 30

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

Saturday: 12.00 – 15.30

Sunday: 12.00 – 16.00

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)

Wild mushroom velouté, winter truffle oil, croutons (V)
Kale & quinoa salad, avocado, pomegranate, almonds (VG)
Salad Lyonnaise
Terrine de Campagne, date puree, mache salad, sour dough

MAINS

Plateau full English, bacon, sausage, black pudding, grilled
mushroom & tomato, fried egg, baked beans
Beef burger, Gruyère cheese, bacon, burger relish.
Fish & chips, tartare sauce, crushed peas
Seabass, charred leeks, bouillabaisse sauce

Dry aged Aberdeen Angus flat iron steak, peppercorn sauce (GF)
Slow braised ox cheek, pomme puree, horseradish, red wine
Roast Duck breast, baby parsnips, spiced red cabbage, jus gras
Risotto of Jerusalem artichoke, winter truffle (V)

DESSERTS

Classic crème brûlée
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

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.