



# PLATEAU

## STARTERS

- Wild mushroom velouté, winter truffle oil, croutons (V) — 8  
Grass fed Aberdeen angus beef tartare, egg yolk — 12 / 18  
Seared Orkney scallop, suckling pork belly, apple purée, jus gras — 16  
Terrine de Campagne, date puree, mache salad, sour dough — 9  
Seaweed cured salmon, dill pickled cucumber, keta caviar — 10  
Lyonnais salad, poached egg, croutons, pancetta — 8  
Pan seared Foie gras, caramelized black fig, port reduction — 15  
Kale & quinoa salad, roast pumpkin, pomegranate, almonds (VG) — 9 / 17

## MAINS

- Fallow deer loin, celeriac, pickled walnut, sloe gin sauce — 28  
Roast duck breast, baby parsnips, spiced red cabbage, jus gras — 22  
Braised halibut, crab agnolotti, salsify, champagne velouté — 26  
Monkfish, saffron potatoes, mussels, bouillabaisse sauce — 24  
Slow roasted cauliflower, lentil dhal, coconut dukkha (VG, GF) — 18  
Risotto of Jerusalem artichoke, winter truffle (V) — 18  
Dry aged Aberdeen angus beef, bearnaise sauce

200g Fillet — 30

400g Rib eye — 34

## SIDES

- Sauteed brussel sprouts, pancetta — 6  
Truffled pomme purée — 5  
Winter greens, chilli, garlic and pinenuts — 5  
Crispy mixed salad, French dressing — 4  
Pommes frites — 4

## NIBBLES

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

## FESTIVE SET MENU

3 courses & glass of Taittinger £40

### STARTERS

- Wild mushroom velouté, winter truffle oil, croutons (V)  
Seaweed cured salmon, dill pickled cucumber, keta caviar  
Kale & quinoa salad, roast pumpkin, pomegranate, almonds (VG)  
Terrine de campagne, date purée, mache salad, sour dough

### MAINS

- Seabass, charred leeks, bouillabaisse sauce  
Ballotine of Norfolk bronze turkey, apricot stuffing,  
Brussel tops, roasted potatoes (£5 supplement)  
Slow braised ox cheek, pomme purée, horseradish, red wine  
Risotto of Jerusalem artichoke, winter truffle (V)

### DESSERTS

- Classic crème brûlée  
Classic Christmas pudding, red currants, brandy cream  
Selection of 2 French artisan cheeses, fruit chutney, crackers  
Ice-cream and sorbets

LUNCH: 12.00 – 14.30 DINNER: 17.30 – 20.00

## DESSERTS

- Classic crème brûlée — 7  
Apple tarte tatin, vanilla ice cream — 8  
Dark chocolate Marquise, honey comb, salted caramel — 7  
Roasted pineapple, coconut sorbet, passion fruit (VG) — 7  
Selection of 3 cheeses, fruit chutney & crackers — 12  
Ice-cream and sorbets — 7

## SATURDAY/SUNDAY BRUNCH

12.00 – 16.00

2/3 COURSES 25/30

Add 20pp for free-flowing bubbles  
(90 minutes)

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

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	SPARKLING WINE		125ml	Bottle	
NV	Taittinger Brut Reserve, Reims	15		75	NV	Chandon Brut, Uco Valley, Mendoza, Argentina	9.5	46
NV	Taittinger 'Nocturne' Sec, Reims	18.5		100	NV	Nyetimber Classic Cuvée, West Sussex, England		80
NV	Taittinger Prestigie Rose, Reims	17.5		95		2010 Nyetimber, Blanc de Blanc, West Sussex, England		105
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			120				
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
2019	Bacchus Fume D&D London, Cru, England	12.50	36	55
2018	Pouilly-Fumé 'Premier Millesimé', 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 Limited Edition, 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
2018	Cabernet Sauvignon, Tierra Alta, Central Valley 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	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
2013	Nuits Saint Georges 'Vieilles Vignes', Domaine Daniel Rion			100
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 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

**Jubilee Garden** £10.5  
Tanqueray Gin, Elderflower cordial, Lime Juice, Fresh Mint & Cucumber, Fever Tree Tonic water

**Cabot Square** £10.5  
Sauvella Vodka, Raspberry & Passionfruit Puree, Honey, Apple Juice

**Into the Woods** £11.5  
The Botanist Gin, Pisco ABA, Pineapple Juice, Lemon Juice, Basil Syrup

**Cuban Forest** £11.5  
Havana 3yr, Chambord, Lime Juice, Pineapple Juice

## 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
Lefe blonde, Belgium, 33cl	6.6%	£6
Schiehallion Craft Lager, Scotland, 33cl	4.8%	£5
Pilsner Urquell, Czech Republic, 33cl	4.4%	£5.25

