



# PLATEAU

## NIBBLES

Selection of artisan bread with salted butter — 4.

Gordal olives — 4

Salted, roasted almonds — 4

## STARTERS

Orkney scallops, asparagus, citrus beurre blanc — 17

Pressed terrine of rabbit & ham hock, apple chutney — 9

Home cured citrus salmon, white crab & cucumber — 12

Puglian burrata, heritage tomatoes, basil (V) — 10

Kale & quinoa salad, chicory, pomegranate, almonds (VG) — 9 / 17

## MAINS

Loin of spring lamb, jersey royals, peas, wild garlic, rosemary jus — 30

Dover sole meunière, capers, lemon & parsley — 39

Fillet of seabream, tabbouleh, courgette, mussel velouté — 25

Asparagus & broad bean risotto, preserved lemon, fine herbs (VG, GF) — 22

Dry aged Aberdeen angus beef, pommes frites, béarnaise sauce

200g Fillet — 35

400g Rib eye — 39

900g Côte de boeuf — 80

## SIDES

Sprouting broccoli, chilli, olive oil — 6

Jersey Royals, butter, mint — 5

Crispy mixed salad, French dressing — 4

Pommes frites — 4

## SET MENU

### STARTERS

Spring pea velouté, mint oil, pea cress (V)

Home cured citrus salmon

Pressed terrine of rabbit & ham hock, apple chutney

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

### MAINS

Fillet of seabream, tabbouleh, courgette, mussel velouté

Confit duck leg, petit pois à la Française

Asparagus & broad bean risotto, preserved lemon, fine herbs (VG)

Flat iron steak, béarnaise sauce

### DESSERTS

Classic crème brûlée

Selection of 2 French artisan cheeses, fruit chutney, crackers

Ice-cream and sorbets

### Monday to Friday

Lunch 2 courses 27

Dinner 3 courses 32

LUNCH: 12.00 – 14.30 DINNER: 17.30 – 20.00

## DESSERTS

Classic crème brûlée — 8

Dark chocolate marquise, honey comb, salted caramel — 8

Selection of 4 cheeses, fruit chutney & crackers — 12.5

Ice-cream & sorbets — 8

## SATURDAY/SUNDAY BRUNCH

11:30 – 15:30 / 11:30 – 16:00

2/3 COURSES 30/35

*Add 25pp 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
NV Taittinger Brut Reserve	13	75
NV Taittinger 'Nocturne' Sec	18.5	100
NV Taittinger Prestige Rose	17.5	95
NV Laurent Perrier, Cuvée Rosé	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
2007 Taittinger 'Comtes de Champagne' Grands Crus Blanc de Blanc		240

## 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	33
2019 Sauvignon Blanc, 'Satyr', Marlborough, New Zealand	8.50	24	37
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 Comtese, France	10	28	42
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			55
2019 Bacchus Fume D&D London, Cru, England	12.50	38	57
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
2020 Rimauresq Cru Classé, Cotes de Provence, France			45
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	31
2018 Cabernet Sauvignon, Tierra Alta, Central Valley Chile	8	22	35
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
2017 Shiraz, The Sack, Barossa, Australia	10	34	50
2018 Grenache 'Old Bush Vine', Yalumba, Australia			51
2018 Nero di Troia, Botromagno, Puglia, Italy			52
2018 Bourgogne, Pinot Noir, Domaine Vallet Frères			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 Bordeaux Blend, Vuurberg Reserve, Stellenbosch			68
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 Chateau 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 Chateau Belgrave, 5ème Cru Classé, Heut - Medoc, France			120
2012 Chateau 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 Cava Reserva Castillo Perelada, Spain		48
NV Nyetimber Classic Cuvée, West Sussex, England		80
NV Nyetimber Rosé, West Sussex, England		105
2010 Nyetimber, Blanc de Blanc, West Sussex, England		105



## SPARKLING COCKTAILS

<b>Plateau French 75</b>	13.5
Hennessy Cognac & Lemon juice topped with Chandon Brut	
<b>Raspberry and Lychee</b>	13.5
Raspberry Puree, Lychee Juice, topped with Chandon Brut	
<b>Elder Bubbles</b>	13.5
Tanqueray Gin, Elderflower Cordial, Cucumber topped with Chandon Brut	

## OUR FAVOURITE COCKTAILS

<b>Negroni</b>	10.5
Tanqueray Gin, Belsazar Red, Campari	
<b>Espresso Martini</b>	10.5
Ketel one Vodka, Kahlua Coffee liqueur, Frangelico, Double Espresso Shot	
<b>Rum Old Fashioned</b>	10.5
Havana 7yr, Brown Sugar, Chocolate Bitters,	
<b>Montgomery Cooler</b>	11.5
Ketel One, Ginger & Lemongrass Cordial, Apple Juice, Ginger Beer	
<b>Gin Maze</b>	11.5
Hendricks, Coconut & Rose Syrup, Apple Juice	
<b>Cabot Square</b>	11.5
Sauvelle Vodka, Raspberry & Passionfruit Puree, Honey, Apple Juice	
<b>Cuban Forest</b>	11.5
Havana 3yr, Chambord, Lime Juice, Pineapple Juice	
<b>MOCKTAILS</b>	
<b>Plateau Gardens</b>	7
Fresh Mint, Elderflower Cordial, Apple Juice Topped with Soda Water	
<b>Seedlip Garden Perfect Serve</b>	8
Seedlip Garden and Elderflower Tonic with Cucumber and Dried Lime	
<b>Seedlip Spiced Perfect Serve</b>	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
Schiehallion Craft Lager, Scotland, 33cl	4.8%	£5
Pilsner Urquell, Czech Republic, 33cl	4.4%	£5.25