



PLATEAU

STARTERS

- Orkney scallops, asparagus, citrus beurre blanc — 17
- Pressed terrine of rabbit & ham hock, apple chutney — 9
- Home cured citrus cured salmon, white crab & cucumber — 12
- Puglian burrata, Datterini 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, crushed potatoes, 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

NIBBLES

- Selection of artisan bread with salted butter — 4.
- Gordal olives — 4
- Salted, roasted almonds — 4

SET MENU

STARTERS

- Spring pea velouté, mint oil, pea cress (V)
- Home cured citrus cured salmon
- Pressed terrine of rabbit & ham hock, apple chutney
- Kale & quinoa salad, chicory, pomegranate, almonds (VG)

MAINS

- Fillet of seabream, crushed potatoes, 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 Comtesse, 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

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

OUR FAVOURITE COCKTAILS

| | |
|--|------|
| Negroni | 10.5 |
| Tanqueray Gin, Belsazar Red, Campari | |
| Espresso Martini | 10.5 |
| Ketel one Vodka, Kahlua Coffee liqueur, Frangelico, Double Espresso Shot | |
| Rum Old Fashioned | 10.5 |
| Havana 7yr, Brown Sugar, Chocolate Bitters, | |
| Montgomery Cooler | 11.5 |
| Ketel One, Ginger & Lemongrass Cordial, Apple Juice, Ginger Beer | |
| Gin Maze | 11.5 |
| Hendricks, Coconut & Rose Syrup, Apple Juice | |
| Cabot Square | 11.5 |
| Sauvelle Vodka, Raspberry & Passionfruit Puree, Honey, Apple Juice | |
| Cuban Forest | 11.5 |
| Havana 3yr, Chambord, Lime Juice, Pineapple Juice | |

MOCKTAILS

| | |
|---|---|
| Plateau Gardens | 7 |
| Fresh Mint, Elderflower Cordial, Apple Juice Topped with Soda Water | |
| 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 |
| Schiehallion Craft Lager, Scotland, 33cl | 4.8% | £5 |
| Pilsner Urquell, Czech Republic, 33cl | 4.4% | £5.25 |