



PLATEAU

2 COURSES 30 / 3 COURSES 35

Free flowing bubbles for an extra 25 pp
(90 Minutes)

Saturday: 11.30 – 15.30

Sunday: 11.30 – 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)

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

Home cured citrus cured salmon & cucumber

Kale & quinoa salad, avocado, pomegranate, almonds (VG, GF)

Puglian burrata, Datterini tomatoes, basil (V)

Pressed terrine of rabbit & ham hock, apple chutney

MAINS

Plateau full English, bacon, sausage, black pudding, grilled mushroom & tomato, fried egg, baked beans

Aberdeen Angus beef hamburger, pommes frites, Gruyère cheese, bacon, home made relish

Fish & chips, tartare sauce, crushed peas

Seabream, crushed Jersey Royals, courgette, mussel veloute

Dry aged Aberdeen Angus flat iron steak, pommes frites, Béarnaise sauce

Confit duck leg, petit pois à la Française

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

SIDES

Artisan bread, salted butter 4

Pommes frites 4

Green salad with French dressing 4

Free-range smoked streaky bacon 4

Cumberland sausage 4

Free range fried egg 2.5

Scottish smoked salmon 4

Grilled tomatoes 2

DESSERTS

Classic crème brûlée

Dark chocolate marquise, honey comb, salted caramel

Selection of 2 French cheese, fruit chutney

Ice-cream & sorbets

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.