



PLATEAU

SET MENU

Lunch 2 courses 27

Dinner 3 courses 32

STARTERS

San Marzano tomato Gazpacho, baby basil (V)

Seaweed cured salmon, pickled cucumber, Dill crème fraiche

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

MAINS

Roast pollack, jersey royals, baby gem, sauce grenobloise

Flat iron steak, béarnaise sauce

Harissa roasted cauliflower, coconut dhal, caper raisin puree, spiced dukkha (VG, GF)

Roast Corn-fed chicken, pommes mousseline, field mushroom puree, leeks, Jus gras

DESSERTS

Classic crème brûlée

Selection of 2 French artisan cheeses, fruit chutney, crackers

Ice-cream and sorbets

TUESDAY - FRIDAY

LUNCH: 12.00 – 14.30 DINNER: 17.30 – 20.00

All prices are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill
Please be aware that some dishes may contain nut traces
If you have any specific allergies, please inform a manager immediately