



PLATEAU
RESTAURANT

MENU A £50

CEP MUSHROOM VELOUTÉ, WINTER TRUFFLE PANGRITATA

SEAWEED CURED SALMON, CUCUMBER, HORSERADISH & DILL

TERRINE DE CAMPAGNE, PISTACHIO, FIG PRESERVE, SOUR DOUGH TOAST

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ROASTED RUMP OF LAMB, PROVENÇALE COUSCOUS, YOGURT, OLIVE SAUCE

FILLET OF GILTHEAD BREAM, CRUSHED POTATOES, BABY SPINACH, SAFFRON VELOUTÉ

HARISSA ROASTED CAULIFLOWER, COCONUT DHAL, CAPER & RAISIN PURÉE, SPICED DUKKHA /VG

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CLASSIC CRÈME BRULÉE

DARK CHOCOLATE & ORANGE TORTE, ISIGNY CRÈME FRAÎCHE

CHRISTMAS PUDDING, BRANDY CREAM

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present

All prices included VAT at the current rate. A discretionary 13.5% service charge will be added to your bill