



PLATEAU

SET MENU

Three courses 33

STARTERS

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

Seaweed cured salmon, Pickled cucumber, dill crème fraîche

Terrine de Campagne, pistachio, fig preserve, sourdough toast

MAINS

Seabass, orzo risotto, potted shrimp, basil Pistou

Flat iron steak, béarnaise sauce

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

DESSERTS

Classic crème brûlée (V)

Dark chocolate and Pepper mint torte, insignny crème fraîche (V)

Ice-cream (V) and sorbets (VG)

MONDAY - FRIDAY

LUNCH: 12.00 – 14.30 // DINNER: 17.30 – 20.00

SATURDAY

DINNER: 17.30 – 20.00

All prices are inclusive of VAT
A discretionary 13.5% 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