



# PLATEAU

## STARTERS

- Searched Orkney scallop, sand carrot Escabeche, lemon grass bisque — 19  
Seaweed cured salmon, cucumber, horseradish & dill — 13.5  
Terrine de Campagne, pistachio, fig preserve, sour dough toast — 11  
Searched duck liver, caramilized apple, hazelnut, Port — 16.5  
Cep mushroom velouté, winter truffle Pangritata (V) — 9  
Kale & quinoa salad, chicory, pomegranate, almonds (VG) — 10 /18

## MAINS

- Braised Gigha Halibut, herb spatzle, girolles, Vin jaune veloute — 30  
Pan roasted cod, Jerusalem artichoke purée, coco beans, caviar beurre blanc — 26  
Vadouvan crusted venison loin, beetroot chrain, blackberries & Sloe gin — 35  
Stuffed Bronze Turkey breast, variegated kale, maple glazed root vegetables, turkey jus — 30  
Slow braised beef cheek, smoked pommes puree, celeriac, madeira sauce — 28  
Harissa roasted cauliflower, coconut dhal, caper raisin purée, spiced dukkha (VG) — 22

## SIDES

- Brussel sprouts, chestnuts & pancetta butter — 5  
Winter Truffle pomme puree (V) — 6  
Mixed baby leaf salad, French dressing (VG) — 5  
Pommes frites (VG) — 5.5

## NIBBLES

- Selection of artisan bread with salted butter — 4.5  
Gordal olives — 4.5  
Salted, roasted almonds — 5.5

## SET MENU

### STARTERS

- Seaweed cured salmon, cucumber, horseradish & dill  
Terrine de Campagne, pistachio, fig preserve, sour dough toast  
Cep mushroom velouté, winter truffle Pangritata (V)

### MAINS

- Pan roasted cod, Jerusalem artichoke purée, coco beans, caviar beurre blanc  
Slow braised beef cheek, smoked pommes puree, celeriac, madeira sauce  
Stuffed Bronze Turkey ballotine, variegated kale, maple glazed root vegetables, turkey jus (£5 supplement)  
Harissa roasted cauliflower, coconut dhal, caper raisin purée, spiced dukkha (VG)

### DESSERTS

- Dark chocolate cremeux, sesame, Raspberry sorbet (V)  
Traditional Christmas pudding, Brandy crème Anglaise (V)  
Classic crème brûlée (V)  
Selection of 4 cheeses (£5 supplement)

**Three courses 48 / Vegetarian Three courses 35**

**Monday to Friday**

LUNCH: 12.00 – 14.30 / DINNER: 17.30 – 20.00

**Saturday**

DINNER: 17.30 – 20.00

## DESSERTS

- Dark chocolate cremeux, sesame, Raspberry sorbet (V) — 9  
Traditional Christmas pudding, Brandy crème Anglaise (V) — 9  
Classic crème brûlée (V) — 9  
Selection of 4 cheeses, fruit chutney & crackers — 12.5  
Ice-cream (V) & sorbets (VG) — 9

## SATURDAY BRUNCH

11:30 – 15:30

2/3 COURSES 30/35

*Add 25pp for free-flowing bubbles  
(90 minutes)*

V vegetarian – VG vegan – R on request

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.