



PLATEAU
RESTAURANT

MENU DU JOUR

2 COURSES 25.00 / 3 COURSES 30.00

STARTERS

Celeriac velouté, wild mushrooms & hazelnuts (V)

Terrine of duck liver & ham hock, clementine preserve, sour dough

Hot smoked salmon, crapaudine beetroot, watercress and buttermilk (GF)

Salad Lyonnaise, warm pancetta, Castelfranco, croutons

MAINS

Roast corn-fed chicken breast, hand rolled tarragon linguini, supreme sauce

Skate, broccoli, pickled monks' beard, beurre noisette (GF)

Braised beef cheeks, pomme purée, January king cabbage, red wine sauce

Fine herb gnocchi, roasted Provençal vegetables, semi dried tomatoes, sauce vierge (VG, GF)

DESSERTS

Crème brûlée (V, GF)

Blood orange cheese cake and sorbet

Pineapple carpaccio, exotic fruit salad, coconut sorbet (V, VG)

Selection of 3 cheeses, fruit chutney & crackers

All prices are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

Should you have any dietary requirements, please ask your server who will be happy to discuss them with you

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.