



PLATEAU
RESTAURANT

STARTERS

- Truffled celeriac velouté, wild mushrooms and hazelnuts (V) (GF) — 8.00
- Seaweed cured salmon, pickled cucumber, keta caviar — (GF) 11.50
- Poached egg, broad beans, chanterelles, mushroom velouté (V, GF) — 11.00
- Scallop & crab raviolo, lemon verbena bisque, sea herbs — 13.00
- Artichoke, fine green beans, truffle dressing (V, GF) — 12.00
- Duck liver & ham hock terrine, clementine preserves, toasted sourdough — 11.00
- Seared duck liver, poached rhubarb, oat biscuit, spiced sauce — 14.50
- Kale & quinoa salad, pumpkin, pomegranate, almonds (VG) — 9.00

MAINS

- Red leg partridge, braised ceps, pickled walnut, jus gras — 27.00
- Beef fillet Rossini, sautéed foie gras, baby root vegetables, sauce périgourdine — 34.00
- Pan seared halibut, citrus consommé, orzo, sea herbs — 28.00
- Baked cod, grilled leeks, mussel velouté, sea herbs (GF) — 26.00
- Fine herb gnocchi, roasted Provençal vegetables, semi dried tomatoes, sauce vierge (VG, GF) — 18.50
- Scottish venison loin, braised endive, roast walnut, red wine sauce (GF) — 32.00
- Slow roasted cauliflower, lentil dhal, spiced dukkha (VG, GF) — 18.50

SIDES

- Buttered kale — 5.00
- Truffle pomme purée — 4.50
- Fine Green beans & garlic butter — 5.00
- Crispy green salad — 4.00
- Pommes frites — 4.50



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菜单

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.