



PLATEAU BAR & GRILL

STARTERS & SALADS

Chicken terrine, celeriac Rémoulade, cornichons, sourdough toast 8.5

Truffled celeriac velouté (V, GF) 7

Steak tartare, Burford brown hen yolk, toasted country bread 8 /15

Deep fried calamari, Sriracha mayo 7.5

Superfood salad, quinoa, crisp leaves, pumpkin, pomegranate, almonds (VG) 8/15

Chicken Caesar salad 8.5 / 13

Burrata, roast delicata pumpkin, hazelnuts, balsamic (V) 11

MAINS

Chicken Ballotine, red pepper relish & mixed leaf salad, Basil pesto 16

Lamb rump, tenderstem broccoli, kale, lamb jus 18.5

Pan-fried sea bass, burnt leeks, mussel velouté 17.5

Fresh tagliatelle, ratatouille (V) 16.5

Fish and Chips, minted peas, tartar sauce 15.5

Fine herb gnocchi, roasted Provençal vegetables, semi dried tomatoes, sauce vierge (VG, GF) 18.50

Slow cooked beef Bourguignon, carrots vichy, pomme purée 17.5

Slow roasted baby cauliflower, lentil dhal, spiced dukkha (VG, GF) 16.5

GRILL

From our Jospier Grill

200g Aberdeen Angus flat iron steak 14.5

285g Aberdeen Angus sirloin steak, 28 day aged 24

285g Aberdeen Angus ribeye steak, 28 day aged 26

SANDWICH & BURGERS

Hamburger, Gruyère cheese, crispy bacon, red onion relish, Aioli 12.5

Buttermilk chicken, mango & lime slaw, sriracha mayo 13

Grilled halloumi & Provençal vegetables wrap (V) 10

SATURDAY BRUNCH

Available Saturdays:

LUNCH: 11.30 – 15.30 - 2/3 COURSES 20/25

Add 18pp for free-flowing bubbles (90 minutes)

Parties of 7 and above 25pp (90 Minutes)

V vegetarian – VG vegan – GF gluten free – R on request

NIBBLES

Selection of artisan bread with salted butter 3.5

Nocellara olives 4

Salted, roasted almonds 4

Padron peppers, smoked paprika salt 5

Charcuterie platter, celeriac and apple remoulade, fresh bread 9

SET MENU

2 courses £18 / 3 courses £22

STARTERS

Truffled celeriac velouté (V, GF)

Hot smoked Scottish salmon, Ratte potato salad, horseradish & dill sour cream (GF)

Chicken & ham terrine, cornichons, sour dough toast

Salad Lyonnaise, warm pancetta, Castelfranco, croutons

MAINS

Skate meunière, caper berries, broccoli & toasted almonds (GF)

Toulouse sausage, Pomme purée, baby gems, mustard jus

Chicken Ballotine, red pepper relish & mixed leaf salad

Slow roasted baby cauliflower, lentil dhal, spiced dukkha (VG, GF)

DESSERTS

Crème brûlée (GF)

Blood orange cheese cake and sorbet

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

Ice-cream and sorbet selection (GF)

SIDES

Fine Green beans & garlic butter – 5

Buttered kale – 5

Pommes frites – 4.5

Mixed leaf salad – 4

Pomme purée – 4.5

SAUCES – 2.5

Red wine

Béarnaise

Green peppercorn

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

All prices included VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.