



PLATEAU BAR & GRILL

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

Pomme purée 4.5

Mixed leaf salad 4

2 courses £18 / 3 courses £22