



STARTER

- Cauliflower velouté with chives £5.50
- Tarte fine of artichokes , fennel seed, lemon confit £9.00
- Poached diver caught sea scallops, white wine velouté, soft herbs £15.00
- H. Forman & Son smoked salmon, ½ lemon, capers, rye bread £12.50
- English asparagus vinaigrette, chopped duck egg, flat parsley £10.50
- Heritage tomato salad, basil pesto £7.50
- English asparagus and pea risotto £9.50/£16.50

MAIN COURSE

- Sea bass a la plancha, courgette, basil pistou £21.00
- Slow cooked rump of lamb, braised shoulder, carrot purée £21.00
- Darne of cod, white beans, chorizo, parsley oil £19.50
- Roast fillet of 21 day aged beef, fondant potato, confit garlic £28.00
- Poached salmon, pickled cucumber, watercress sauce (served cold) £18.00
- Pot roast duck breast, bitter cherries, slow braised endives £19.00
- Baked red onion tart, roast beetroot, Secretts leaves £14.00
- Slow brased ox cheeks, parsley gnocchi, gremolata sauce £18.00

DESSERT

- Coconut crème brûlée £6.00
- Trilogy of English strawberries, (juice, macaroon, carpaccio) £6.00
- Valrhona chocolate fondant, vanilla ice cream (please allow 10 minutes) £6.00
- Cheese selection with crackers and red onion confit £7.00
(Pont L'Eveque, Brie, Crottin de Chevignol, Stilton)
- Home made ice cream and sorbet selection £5.00
- Dessert from the trolley £5.00

Your bill will be left open for you to leave a tip at your discretion.

For groups of 8 people or more, a discretionary service charge of 12.5% will be added.

Plateau complies with the hospitality industry's voluntary code of practice.

Prices include VAT at the prevailing rate.

This is a sample menu and subject to change.