



MENU DU JOUR

STARTER

Gazpacho soup, olive oil

Terrine of pork and celeriac, red onion confit

Beetroot and mozzarella salad, pine nuts, aged balsamic

MAIN COURSE

Ravioli of spinach and ricotta, sage butter sauce

Coq au vin, button mushrooms and carrots

Seared tranche of salmon, salad of green beans, tomato vinaigrette

DESSERT

English strawberries with clotted cream

Stilton with crackers and red onion confit

Chocolate tart, crème fraiche

2 COURSE 25.00

3 COURSE 27.50

Steamed spinach £3.50

Mange tout £3.50

Mash potatoes £3.50

Organic mixed leaf salad £3.50

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.