



## STARTER

6 native oysters N° 4, shallot vinegar

soup of the day

roasted butternut squash risotto, wild mushrooms

chicken liver pate, celery and apple salad, home made pistachio bread

salmon gravadlax, green peppercorn, lemon and olive oil

seared diver caught scallop, spiced cranberry sauce, pumpernickel bread

*supplement 4.00*

goats cheese pannacotta, pickled beetroot

tomato and buffalo mozzarella, basil and rocket

octopus, fennel salad, smoked paprika vinaigrette

dressed crab, green apple, basil

## MAIN COURSE

tiger prawn tagliolini, chilli, crab bisque

loch duart salmon a la plancha, roasted aubergine puree, hazelnuts

sea bass, choucroute, pancetta, palourde clams with parsley and white wine

day boat catch of the day, artichokes, spinach and watercress

bouillabaisse, saffron rouille, croutons, fennel

corn fed chicken breast, parma ham, potato bravas, pak choi

confit five spice pork belly, spring onion mash, watercress salad

denham estate venison, poached pear, onion and ventreche

duck breast, cherries, basmati rice and almonds

seitan in curry sauce, jasmine rice

sweet romano pepper, spinach, cheese, almonds and black olive

braised castle mey beef cheeks and mash potato

## 3 COURSE 40.00

selection of vegetables 4.15 per person

organic mixed leaf salad 4.15

**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 prevailing rates

## TASTING MENU

seared diver caught scallop, spiced cranberry sauce, pumpernickel bread

*2007 chablis, domaine sainte claire, jean marc brocard, france*

chicken liver pate, celery and apple salad, home made pistachio bread

*2007 riesling qba, maximin grunhauser abtsberg,  
mosel saar ruwer, germany*

loch duart salmon a la plancha, roasted aubergine puree, hazelnuts

*2008 vermentino di sardegna tyrsos, contini, sardegna, italy*

duck breast, cherries, basmati rice and almonds

*2004 chateau loudenne, haut medoc, bordeaux, france*

tasting dessert

*2001 tokaji 5 puttonyos, disznoko, hungary*

*OR*

unpasteurised cheeses

*10 y.o. warre's otima tawny port*

**56.00 per person**

**90.00 with accompanying glass of wine (100ml) per course served for the entire table**

## DESSERT

sticky toffee pudding

(please allow 10 minutes)

chocolate and williams pear assiete

mandarin creme brulee, kumquat confit

valrhona chocolate fondant, vanilla ice cream

(please allow 10 minutes)

cheese selection

dessert from the trolley

ice cream and sorbet selection

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