



PLATEAU  
BAR & GRILL

London  
**Evening  
Standard**

ca'di  
PONTI

*il Meridiane*



### 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 Meunier, caper berries, broccoli & toasted almonds (GF)

Ox cheek parmentier, buttered kale (GF)

Mussels mariniere, pomme frites (GF)

Gratin dauphinoise, gruyere cheese, crisp side salad (V)(GF)

### DESSERTS

Crème brulee (GF)

Blood orange cheese cake and sorbet

Pineapple carpaccio, exotic fruit salad, coconut sorbet (v,vg) (GF)

Ice-cream and sorbet selection (GF)

### SIDES

Buttered Kale 4

Brussel sprouts with chesnuts 4

Pommes frites 4

Potato purée 4

Mixed leaf salad 3.5

All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill

Please be aware that some dishes may contain nut traces.

If you have any specific allergies, please inform a manager immediately.

2 courses £15 / 3 courses £20 with a glass of wine

\*A dish made using surplus ingredients – helping to tackle food waste and as part of our 'Waste Not, Want More' January 2019 campaign in partnership with The Felix Project.