



PLATEAU
RESTAURANT

STARTERS

Celeriac velouté, wild mushrooms & hazelnuts
Terrine of duck liver & ham hock, clementine preserve, sour dough
Hot smoked salmon, crapaudine beetroot, watercress & buttermilk
Salad lyonnaise, warm pancetta, castelfranco, croûtons

MAINS

Roast corn-fed chicken, hand rolled tarragon linguini, sauce suprême
Skate wing, broccoli puree, pickled monks beard, beurre noisette
Braised beef cheeks, potato purée, January king cabbage, red wine sauce
Slow roast cauliflower, lentil dhal, spiced dukkha

SIDES

Buttered mixed kale — 4.00
Glazed Brussel sprouts, chestnuts — 4.00
Pommes purée — 4.00
Pommes frites — 4.00
Winter leaf salad — 4.00

DESSERTS

Crème brûlée
Vanilla and rhubarb panna cotta, crystalised ginger crumble
Bourdaloue tart, Chantilly cream
Selection of 3 cheeses, fruit chutney & crackers
3 courses 30.00 including a glass of Ramón Bilbao



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.