



PLATEAU
RESTAURANT

STARTERS

- Truffled celeriac velouté, wild mushrooms and hazelnuts (V) (GF) — 8.00
Seaweed cured salmon, pickled cucumber, keta caviar — (GF) 11.50
Poached egg, broad beans, Scottish girolles, mushroom velouté (V, GF) — 11.00
Heritage tomatoes, burrata, basil oil, tomato consommé (V, GF) — 11.50
Artichoke, fine green beans, truffle dressing (V, GF) — 12.00
Duck liver & ham hock terrine, clementine preserves, toasted sourdough — 11.00
Seared duck liver, poached plum, oat biscuit, spiced sauce — 14.50
Kale & quinoa salad, pumpkin, pomegranate, almonds (VG) — 9.00

MAINS

- Red leg partridge, braised ceps, pickled walnut, jus gras — 27.00
Roasted lamb loin, ratatouille, rosemary jus (GF) — 29.00
Pan seared halibut, citrus consommé, orzo, sea herbs — 28.00
Baked cod, grilled leeks, mussel velouté, sea herbs (GF) — 26.00
Fine herb gnocchi, roasted Provençal vegetables, semi dried tomatoes, sauce vierge (VG, GF) — 18.50
Scottish venison loin, spiced red cabbage, poached Quince, sauce grand veneur (GF) — 32.00
Slow roasted cauliflower, lentil dhal, spiced dukkha (VG, GF) — 18.50

From our Jospier Grill

- 340g Aberdeen angus sirloin steak, 28 day aged — 35.00
340g Aberdeen angus ribeye steak, 28 day aged — 37.00
225g Aberdeen angus fillet steak, 28 day aged — 34.00
Sauces – 2.50 (Red wine, Bearnaise, Green peppercorn)

All prices are inclusive of VAT

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

Should you have any dietary requirements, please ask your server who will be happy to discuss them with you
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
and unpasteurised cheese may increase your risk of foodborne illness.

Please be aware some dishes may contain nut traces.