



PLATEAU RESTAURANT

STARTERS

Seaweed cured Scottish salmon, pickled vegetables, crème fraîche, dill 227 kcal

Corn fed chicken & madeira pressing, quail egg, crispy pancetta, baby gem, Caesar emulsion 556 kcal

Kale & quinoa salad, chicory, pomegranate, almonds (vg) 474 kcal

MAINS

Poached Sea trout, panaché of root vegetables, citrus consommé 770 kcal

Corn fed chicken breast, hand rolled linguini, wild mushrooms, spring onion, sherry velouté 1,146 kcal

Flat Iron steak, pommes frites, peppercorn sauce, watercress 1,076 kcal

Fine herb gnocchi, white asparagus, broad beans, wild mushrooms (v) 504 kcal

SIDES

Minted Jersey Royal potatoes (v) 419 kcal 7

White truffle oil & parmesan pommes frites (v) 532 kcal 7

Purple sprouting broccoli, beurre noisette, almonds (v) 264 kcal 6

Mixed baby leaf salad, French dressing (v) 356 kcal 5

Pommes frites (vg) 492 kcal 5.5

DESSERTS

Dark chocolate delice, mandarin sorbet (v) 675 kcal

Classic crème brûlée (v) 525 kcal

2 Scoops of ice-cream (v), sorbets (vg) 455 kcal

Ice-cream: Vanilla 186 kcal, Chocolate 181 kcal

Sorbet: Raspberry 59 kcal, Mango 58 Kcal, Coconut 49 kcal,

Mandarin 38 kcal, Strawberry 69 kcal, Passionfruit 38 kcal

3 courses 35.00 including a glass of wine

v - vegetarian | vg - vegan

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill. Prices include VAT.