



PLATEAU
BAR & GRILL

Roast chicken liver, endive salad, gizzard dressing
Watercress and pear salad, Lanark blue, walnuts
Spring vegetable minestrone, pesto, jersey royal
Smoked Haddock terrine, caper mayonnaise, frisée, mustard

Confit pork belly, mustard pomme purée
Poached hake, bubble and squeak, chive beurre blanc
Roasted guinea fowl breast, mushroom, chestnut, watercress salad
Caramelised onion and goat's cheese pissaladière, seasonal leaves

Panna cotta and berries
Warm apple tarte fine, anglaise
Chocolate ganache cake, raspberry sorbet
Exotic fruit salad, chef's sorbet of the day

SIDES

Pomme frites 3.75
Mixed leaf salad 4.50
Pomme purée 4.00
Green beans, confit shallot 4.50

2 courses 18.50 3 courses 22.50
including half carafe of wine

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.