

PLATEAU

BACK TO WORK SET MENU

Two or three courses
including a glass of
2017 Sylvaner Vieilles Vignes Cave de Turckheim



STARTERS

Leek and potato Parmentier soup (V)

Salt and pepper calamari, chilli, spring onion, lime mayonnaise

Chicken & Leek terrine, cornichons, sour dough toast

MAINS

Salmon fillet, sprouting broccoli, ratte potatoes, sauce vierge

Flat iron steak, green peppercorn sauce

Gnocchi, Ratatouille stuffed courgette flower (VG/GF)

DESSERTS

Classic crème brûlée

Ice-cream and sorbets

Selection of 2 French artisan cheeses, fruit chutney, crackers

LUNCH: 12.00 – 14.30 DINNER: 17.30 – 20.00



GF Gluten Free | V Vegetarian | VG Vegan

If you have any allergies or food intolerances please do advise your waiter
20% VAT included. A 12.5% discretionary service charge will be added to your bill.

D&D
LONDON