



PLATEAU
RESTAURANT

STARTERS

Pumpkin soup, pumpkin seeds, crème fraîche

Foie gras ballotine, spiced pear, grape, radish

Confit Loch Duart salmon, grapefruit gel, horseradish mayo, cucumber, burnt grapefruit, beetroots

MAINS

Free range chicken breast, pot au feu, parsley and tarragon pesto, chicken consommé

Roasted cod loin, artichoke, leek, truffle, chicken jus

Parsley and white onion risotto, 24 month aged parmesan

DESSERTS

Key lime pie, passion fruit coulis, Swiss meringue, lemon sorbet

Vanilla panna cotta, roasted plum, oat crumble

Homemade ice cream and sorbet selection

SIDES

Pomme frites — 4.50

Mixed leaf salad — 4.50

Glazed heritage carrots — 4.50

Pink Fir potatoes — 4.50

French green beans — 4.50

3 courses 35.00 including a glass of bubbles

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 or require vegetarian options, please inform a manager immediately