

Group set menu 2 course £19 - 3 course £26

Minimum 10 people - preorder above 12 is essential to a maximum of 30 people

Plate's signature bread flight (extra charge)

Sourdough - brioche - marmite - whipped & seasonal butters £7.5

Sourdough bread - whipped butter £3

Starter

Spring pea soup - split pea dressing

Nutborne heritage tomato - lemon ricotta - fennel bread - tomato and basil dressing

Crispy pork skin - tartare sauce

Mains

Red kuri squash gnocchi - pickled radish - almond - rosemary curd Roast chicken breast - herb pesto - spring greens Salted Atlantic hake - baby leeks & courgettes - seaweed butter

Sides

Agata potato - crème fraiche - dill - chervil £4 Seasonal cabbage - herb butter £3.5

Desserts

Honey & buttermilk panna cotta - rhubarb - ginger - raspberry anise sorbet Coffee brûlée - chocolate ganache - amaretto - espresso ice cream Selection of cheese - chutney & biscuits (Supplement £5)

Coffee or tea & sweet treat £4

Dishes, items, may be subject to changes according to product seasonality and availability If you have a food allergy or intolerance please speak to a member of the team before ordering. A 12.5% service charge will be added to your final bill. All prices include VAT @ 20%.