



PLATEAU

BISTRO SET MENU **TWO COURSES £25 / THREE COURSES £30**

STARTERS

Red onion & Raclette Tart, frisée & walnut salad (v)
Smoked Haddock & Comte Fondue, sourdough soldiers
Duck Liver Pate, toasted brioche

MAINS

Sautéed Wild Mushrooms & Tarragon, crème fraîche polenta,
artichoke crisps (v)
Prawn & Red Pepper Bucatini, lobster beurre blanc
Coq au Vin, smoked mash

DESSERTS

Dark chocolate delice, griottine cherries, brownie,
vanilla ice cream
Classic crème brûlée (v)
2 Scoops of ice-cream (v)/ sorbets (vg)

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. Adults need around 2000 kcal a day. 13.5% discretionary service charge will be added to your bill. Prices include VAT.