

PLANQUE

(Dinner)

11th February, 2026

House Sourdough & Butter	4
Trout Roe & Sea Lettuce Tartelettes	9
Carlingford Oyster & Hot Sauce	5
Black Trompettes, Chopped Liver & Milk Bread	12
Cornish Mussels & Savagnin Butter	15
Pork Terrine, Baby Artichokes & Mustard	17
Beef Tartare, Pepper Sauce & Crisps	22
Chanterelle & Radicchio Mille Feuille with Comté Sauce	24
Cockle & Laverbread Rice	25
Steamed Turbot, Oca Root & Pepper Dulse	34
Veal Sweetbread Choux Farcis, Morels & Pistachio	30
Grilled Cockerel, Celeriac & Black Truffle	32
Welsh Pork, Braised Greens & Chickpeas	32
Braised Beef Rib Cap & Tongue with Risina	27
Radicchio Salad & Hazelnut Vinaigrette	7

Please make us aware of any allergies.

A discretionary 12.5% service charge will be added to your bill.