

BAR & GRILL FATHER'S DAY

Available from 12:00 till 16:00

DRINKS

Pimm's **9.00**

Virgin/ Bloody Mary **5.50/9.00**

Plateau Milkshakes / Smoothies **7.50**

Daily fresh juices **4.50**

Selection of Jing teas / coffee **3.75**

VIENNOISERIE

Pain au chocolat **1.80**

Pain aux raisins **1.70**

Croissant or Almond croissant **1.80**

Granola, berry compote, vanilla yoghurt **4.50**

EGGS

Eggs Benedict

Eggs Florentine

3 egg omelette with ham and cheese

Smoked salmon with scrambled eggs

4oz rump steak with 2 fried eggs

APETIZERS

Leek and potato soup, sourdough croutons

Plateau terrine maison, seasonal leaves, sourdough toast

Belgian endive with walnut dressing and Fourme D'Ambert cheese

House cured salmon, capers and lemon

Beetroot, feta and lambs leaf salad, honey dressing

Prosciutto, wild rocket, aged balsamic and ripped mozzarella

Castelfranco salad, anchovies, capers, wild garlic dressing

SANDWICHES

Grilled Mediterranean vegetables, pesto and mozzarella, toasted potato and rosemary bread

Grilled club sandwich on ciabatta, herb aioli, French fries

MAIN COURSES

Roast corn-fed chicken breast, chick peas, tomato and chorizo

Seared sea bream, grilled cherry vine tomatoes, citrus salad

Billingsgate fish pie – cod, haddock, prawns and salmon

Spinach and ricotta ravioli, chive emulsion

Slow cooked ox cheek, creamed potatoes, gingered carrots

Salmon & haddock fish cakes, tartare sauce, mixed leaf salad

Beer battered fish & thick cut chips, mushy peas

Grilled lemon sole, French fries, tartare sauce

JOSPER GRILL

Aged beef burger, beer battered onion rings, French fries

Triple pig burger-pork patty, smoked bacon & pulled BBQ pork shoulder- French fries

300g Sirloin of Devon Black Angus beef

320g Black Angus rib eye (on the bone)

280g Rump of Black Angus beef

All beef steaks are served with French fries & your choice of sauce: Béarnaise / House made BBQ sauce / Peppercorn sauce

*Our beef burgers are cooked medium well

SIDES

Chips **3.75**

Mixed leaf salad **4.25**

Spiced cauliflower with golden raisins and pine nuts **4.00**

Roast carrots and coriander seeds **3.50**

Buttered new potatoes **3.50**

Macaroni and cheese **3.75**

DESSERTS

Traditional baked tart of the day

Chocolate soup, cinnamon beignet, blood orange sorbet

Cold rice pudding, ginger poached rhubarb

Crème caramel, brandy snap

Pistachio éclair

English strawberries, crème Chantilly

House made ice cream & sorbet selection

Gateaux opera, Kahlua syrup

Selection of French cheeses (Choice of 3)

Plateau chocolate truffles

3 courses – 35.00

Including free flowing Prosecco

Prices include VAT. A discretionary 12 ½ % service charge will be added to your bill, please be aware that some dishes may contain nut traces. If you have any specific allergies, please inform a manager immediately. This is sample menu and subject to change

03.05.2014