

Plateau

homemade bread, seed oil	5	salt cod buñuelos	8
sicilian nocellara olives	5	pickles	6
3 oysters, shallot, lemon	12	mangalitsa spalla	14
grilled sardines, kalamata tapenade			11
whipped cod's roe, zhough, radish			8
hand-cut beef tartare, caper, shallot, parmesan, crostini			14
sweet red pepper, fava, gremolata			10
crown prince squash, braised lentils, sister sarah goats' cheese			22
roasted cod, prawn bisque, confit fennel, pistachio			26
roasted duck, damson plum, beetroot, watercress			28
sussex pork chop, café de paris butter, sage			30
crispy new potatoes, aioli			6.5
green salad, mustard vinaigrette			6.5
leek and cavolo nero gratin			6.5

Our menu is designed for sharing. Dishes are made in-house and in keeping with the seasons, with produce sourced from local suppliers. Our veg is organically grown and supplied by Sussex-based Shrub and Chef's Farms. Our meat and wild game is provided by Calcot Farm. Whole fish and shellfish are sustainably caught by Brighton-Newhaven day boats.

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Desserts

chocolate and tahini tart, orange chantilly	10
spiced pumpkin and hazelnut eton mess	8
sister sarah goats' cheese, honey apricot, crostini	12

Digestives

mas amiel, Maury, vintage 2022 (75ml)	9
muz vermouth, partida creus (75ml)	10
avellen calvados (50ml)	10
el dorado 12 guyana rum (50ml)	10
ardbeg 10 islay whisky (50ml)	11

After- dinner Cocktails

espresso martini	12
<i>portobello road vodka, cold brew, plateau le cafe, espresso mousse</i>	
grasshopper	12
<i>brandy, branca menta, mozart dark, crème de menthe, oat milk</i>	
mesoamerica	14
<i>del maguey vida mezcal, antica formula, aztec chocolate, raspberry</i>	

Please inform a member of staff of any dietary requirements and/or allergies before ordering. A discretionary service of 12,5% will be added to your bill.