FESTIVE SET MENU

3 course £32
2 course £26

TO START £4pp

burrata, cured meat,

bread and house butter

ENTREES

juniper and orange cured salmon

sage and onion fried turkey, fermented cranberries

celeriac, taleggio, walnuts (v)

PLATS

spiced pork belly, turnips

garlic poached cod, cauliflower

squash, olives, nasturtium (v)

aged rib-eye, garlic caramel £5 (supp)

served with condiments for the table to share:

garlic potatoes, rosemary

kale, miso, chilli

swede mash, brown butter

DESSERTS

chocolate tart, orange

quince, almond cake, cardamom ice cream

artisan cheese, toast

PETIT FOURS

spiced chocolate truffles

BOOKINGS@PLATEAUBRIGHTON.CO.UK 01273 733 085

AVAILABLE ONLY WITH BOOKING AND PREORDER

please note that everything is made from fresh, seasonal and sustainable produce, in our kitchen
the majority of fish we use is certified MSC, the meat is local or english, free range or organic, most vegetables are too
please inform us of any special dietary requirements, our dishes may contain traces of nuts
finally, a discretionary 10% service is added to all bills, it goes directly to the staff