

La Terrasse @ **PLU**

SATURDAY, 29TH AUGUST 2020

STEAK TARTARE
USDA SIRLOIN, QUAIL YOLK

LOBSTER RISOTTO
BASIL AND TOMATO

PAN SEARED FOIE GRAS
PEACH, RADISH, MIZUNA, "MELBA" SYRUP
(£10 SUPPLEMENT)

CREEKSTONE FARMS USDA FILET MIGNON

BUTTER POACHED CORNISH LOBSTER TAIL

A TASTE OF EACH

SERVED WITH A CHOICE OF SAUCES

A SELECTION OF BRITISH ARTISANAL CHEESES

RUM BABA
PINEAPPLE, COCONUT, CORIANDER

VALRHONA CHOCOLATE BROWNIE
ICED PEANUT NOUGAT

3 COURSES @ £69

4 COURSES @ £85

A BIT ON THE SIDE?

YUKON GOLD MASHED POTATOES	£ 7
POMMES FRITES	£ 7
CIROC ONION RINGS	£ 7
CHAR-BRASIED BABY LEEK	£ 9
EMULSION POACHED ASPARAGUS	£ 9
MASHED POTATOES & SUMMER TRUFFLE	£12
TRANCHE OF PAN SEARED FOIE GRAS	£14
EXTRA HALF LOBSTER TAIL	£22

TO BOOK CALL OR EMAIL:

RESERVATIONS@PLURESTAURANT.CO.UK

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