



EST.1966

Platten's

SEASON RESTAURANT

DINNER MENU

AVAILABLE 6pm – 9pm

2 course - £28.00 3 course - £32.00

SNACKS

Caesar salad, parmesan crisp - £3.00

Prawn popcorn, Marie rose aioli - £3.00

Black pudding sausage rol - £3.00

FRESH BRANCASTER OYSTERS

3 x oysters - £6.00

6 x oysters - £12.00

12 x oysters - £22.00

All served with a garnish box

STARTERS

Seared Scallop, tempura squid, carrot puree, mango relish, shellfish broth

Crab and spring onion fritter, avocado puree, cucumber relish

Duck leg ravioli, butternut squash puree, honey and orange sauce, roasted seeds

Lamb cutlet, lamb shank bon bon, pea and mint panna cotta,
honey and carrot puree,

Norfolk asparagus, confit duck yolk, wild garlic mayonnaise, pine nut crumb

Chargrilled aubergine, sweet red pepper, roasted chickpeas, pickled carrot

MAINS

Poached hake, squid ink risotto, asparagus, broad bean pesto

Roast monkfish tail, sweet potato fondant, sweet potato puree,
mango relish, spiced spinach, Bombay crumb

Warm lobster tail salad, chargrilled jersey royals, heritage tomatoes,
pickled radish, fresh peas, soft boiled quail eggs, herb salad, lobster oil (*£5 add on*)

Swannington onglet steak, slow cooked beef cheek fritter, barley, purple carrot,
salt baked turnip, honey and mustard puree, sticky beef sauce

Fillet of Swannington beef, flat mushroom, garlic roasted vine tomatoes,
choose any two sides (*£6 add on*)

Shallot and apple Tarte Tatin, roast baby gem, roast hazelnuts wild garlic sauce

Beetroot gnocchi, feta cheese, broad bean, asparagus puree,
pickled onion, wilted Russian kale



EST.1966

Platten's

SEASON RESTAURANT

DINNER MENU

SIDES

Chargrilled asparagus, grated hens' egg - £4.00

Feta & heritage tomato salad - £3.00

Charred baby gem lettuce, roasted hazelnuts - £3.00

Hand cut chips - £3.00

Roasted whole onion, thyme butter - £3.00

Butter roasted Sweet potato fondants - £3.00

Onion mashed potato - £3.00

DESSERTS

White chocolate delice, chocolate dipped mint, raspberry puree, fresh raspberries, homemade honeycomb ice cream

Crème caramel, churros, textures of strawberry, caramel sauce

Rhubarb and apple cheese cake, ginger shortbread, poached rhubarb and chilled custard

Lemon curd tart, red current and apricot granola, lemon and thyme meringue, homemade ginger ice cream

Selection of cheese, crackers, chutney (*£4.00 add on*)

FLOATING LIQUEUR COFFEE - £8.00

Irish, Jameson's

Calypso, Tia Maria

Seville, Cointreau

Norman, Calvados

French, Grand Marnier

Bailey's coffee/Brandy coffee