



“BREAD BASKET” (2021)
DON’T SPOIL YOUR APPETITE...

CANAPÉS
“CHAUD ET FROID”

LE SHOT: “VIETNAMESE HOT TEA” (2012)
CHILLI, LEMONGRASS, GINGER, CORIANDER, SOY

“CHARCUTERIE BOARD”
“CHIPS & DIP”: SMOKED CONTINENTAL MEATS, CANADIAN MAPLE SYRUP “CANDY
CRUNCH”, YORKSHIRE RHUBARB

THE POLISHED TURD PARADOX: “COD & CHIPS” (2021)

“POTAGER PIE”: FIN D’HIVER
CELERIAC, MACERATED FENNEL, SAUTERNES COMPRESSED “RED WILLIAM” PEAR,
CELERY HEARTS, CANDIED WALNUTS AND “BLEU CHEESE DRESSING”

LA SOUPE: PICK AND LICK; WARHOL’S MONROE 21 (2016)
GAZPACHO “MÉNAGE À TROIS”, 25 YEAR OLD XIMÉNEZ BALSAMIC MASTIC

ASSIETTE OF ATLANTIC BLUEFIN TUNA (2020)
AKAMI CUTS ADDRESSED 3 WAYS, WASABI, AVOCADO, CORIANDER “COULIS”, SHAVED
TOKYO TURNIP, SAUCE “JAPONAIS”

“PEACH MELBA” (2020)
“CRISPY BLACKENED” FOIE GRAS “MI CHAUD”, RASPBERRY, PICKLED PEACH, RADISH,
“TOASTED NOTES”, YOUNG MIZUNA, BANYULS, SWEET AND SOUR VANILLA SYRUP

ROASTED “PETIT TENDER” OF WAGYU BEEF (2021)
BRAISED ENDIVE, GLAZED SALSIFY, “SILKEN” JERUSALEM ARTICHOKE, PIED BLEU
“RAGOUT”, AMALFI LEMON “CONFIT” AND SCOTCH BONNET “BORDELAISE”

LE CLASSIQUE: FRENCH ONION SOUP
GRUYÈRE “ALPAGE”, COMTÉ “VIEUX”, GLAZED CROUTON, BRAISED ONION

PLU-TONIC: “REFRESHERS”
GIN-CITRUS “SPRITZ”

“THE WHITE HELMET”
EN HOMAGE À MON PÈRE: 3 OF HIS FAVOURITE FLAVOURS

I ♥ ABBEY ROAD
CHOCOLATE & NUTS COME TOGETHER: PRALINE “CROUSTILLANT”, VALRHONA “GRAND
CRU” CHOCOLATE, VALENCIA ALMOND AND PIEDMONT HAZELNUT: THE END

MIGNARDISES
“CHAUD ET FROID”



General Booking Information

The price of the Tasting Menu is £140

All charges are subject to a discretionary service charge of 12.5%

Please note this is a sample menu and may be different on your visit.

The menu may contain the following allergens: Eggs, Crustaceans, Peanuts, Nuts (trees), Fish, Cereals containing gluten, Mustard, Celery, Sesame, Milk, Molluscs, Lupin, Soybeans, Sulphur Dioxide and sulphites.

Should you have any food allergies please advise PLU at the time of booking and no less than 48 hours prior to the date of your reservation.

PLU recommends guests allow a minimum of three hours to enjoy their dining experience.

PLU operates a smart casual dress code, jackets and ties are optional but we request you do not wear sportswear or beachwear.

Late cancellation (within 48 hours of the booking) and no shows are charged at £75 per head.



Credit Card Authorisation Form

Please complete all fields.

Credit Card Information	
Card Type: <input type="checkbox"/> MasterCard <input type="checkbox"/> VISA <input type="checkbox"/> AMEX	
Cardholder Name (as shown on card):	
Card Number:	
Expiration Date(mm/yy):	
CCV Number:	
Cardholder Full Address & Post Code (from credit card billing address):	

I, _____, authorize Plu Restaurant to charge my credit card £75.00 for each diner booked should we fail to cancel our booking* and not show up, or if we cancel with less than 48 hours notice.

Customer Signature

Date

*All cancellations must be confirmed in email by the restaurant. If you do not receive a cancellation confirmation please ensure that the restaurant has indeed received your cancellation, and request written confirmation.

