

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

CANAPÉS
CHAUD ET FROID

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

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

LOX AND CREAM CHEESE BAGEL (2022)
SWEET CURED SALMON AND CREAM CHEESE “MOUSSE”, “EVERYTHING” FIXINGS, AMALFI
LEMON, WHISKY OAK SMOKED “À LA MINUTE”

CHARTREUSE: “GREEN AND YELLOW” (2021)
CORNISH LOBSTER “BYALDI”, GOLDEN OSCIETRA CAVIAR AND SAUCE “QE2”

LA SOUPE: PICK AND LICK; WARHOL’S MONROE 21 (2015)
GAZPACHO “MÉNAGE À TROIS”, 25 YEAR OLD XIMÉNEZ BALSAMIC “MASTIC”

COOKING FROM THE HEART: “STREET FOOD”
“MAPLE CHARRED” LIMOUSIN “RIS DE VEAU”, FLAVOURS OF SOUTH EAST ASIA,
CORIANDER “COULIS” AND SAUCE “THAÏLANDAISE”

WHAT’S YOUR BEEF? (2020)
“STEAK TARTARE”: A VEGETARIAN PERSPECTIVE, “CURLY FRY”, EGG YOLK “CONFIT”,
TARRAGON OIL AND OAK AGED VINEGAR

F1: IT’S IN THE BLOOD (2021)
ROASTED OLIVE-FED YORKSHIRE WAGYU, BRAISED ENDIVE, GLAZED SALSIFY, SILKEN
SUNCHOKE, WOOD HEDGEHOG “RAGOUT” AND SCOTCH BONNET “BORDELAISE”

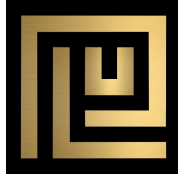
“CAESAR SALAD” (2013)
PARMIGIANO ‘REGGIANO’, PROVENÇAL EXTRA VIRGIN OIL-MACERATED BABY GEM AND
SOURDOUGH CROUTON

PLU-TONIC: “REFRESHERS” (2022)
CITRUS “SPRITZ”

“THE WHITE HELMET” (2022)
EN HOMAGE À MON PÈRE: 3 OF HIS FAVOURITE FLAVOURS

“BANANA DAIQUIRI”
“BITTERSWEET”: 7 YEAR OLD HAVANA RUM-LIME CARAMEL, BANANA AND MALT
“CHOCOLATE BAR”

MIGNARDISES
CHAUD ET FROID



General Booking Information

The price of the Tasting Menu is £160

All charges are subject to a discretionary service charge of 13.5%. 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.

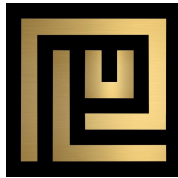
Should you have any food allergies please advise PLU at the time of booking and no less than 72 hours prior to the date of your reservation.

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

PLU operates a relaxed dress code, and simply request you do not wear any thing that another guest may find offensive.

PLU has a small salon and as such we politely request that guests do not wear strong scents, as it may interfere with the multi-sensory experience of other guests.

We thank you for taking the time to read this information and look forward to welcoming you soon.



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):
Cardholder Full Address & Post Code (from credit card billing address):

I, _____, authorize Plu Restaurant to charge my credit card £80.00 for each diner booked should we fail to cancel our booking* and not show up, or if we cancel with less than 72 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.