



CREAM TEA

Served daily from 12pm until 5pm

Subject to availability

Traditional sweet afternoon tea comprising of:

Glass of prosecco

Hot beverage of your choice including selection of teas and infusions

Selection of sweet treats - scones - clotted cream - preserves

Cream Tea **£19** per person

Full Afternoon Tea **£29** per person

BEVERAGE SELECTION

WHITE

	Glass 175ml	Carafe 250ml	Bottle
Sauvignon Blanc - Marlborough - NZ	£8	£12	£34
Macon Charnay - Burgundy - FR	£9	£14	£38
Sancerre Paul Prieur - Loire valley - FR	£11	£16	£45

RED

Rioja Crianza - SPN	£8	£12	£34
Malbec - Casa Juanita - ARG	£9	£14	£38
Castello Di Radda - Gran Bruno - ITL	£11	£16	£45

ROSÉ

Pinot Griggio - Ramato Del Cero - ITL	£8	£12	£34
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PROSECCO - CHAMPAGNE

	Glass 125ml	Bottle
Perla Delicata Prosecco Le Contesse - ITL	£7	£32
Rosa Delicata Le Contesse - ITL	£8	£34
Louis D'Or - NV - Vincelles - FRA	£12	£55
Lanson NV Brut - FRA		£65

BEER

Peroni Nastro Azzuro	£5
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DRAUGHT BEER

Rebellion IPA	£5
Rebellion Lager	£5
Asahi	£5.5

SOFT DRINKS

Coca-Cola - Diet	£3.5
Fever Tree Tonic - Slim line	£3
Lemonade - Soda - Ginger Ale	
Ginger Beer	

Orange - Grapefruit - Apple	£3
Pineapple - Cranberry	
Tomato	

Freshly squeezed Orange juice / Apple juice	£4.50
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MENU

If you have a food allergy or intolerance, please ask a member of our team before ordering.
A 12.5% discretionary service charge will be added to your final bill. All prices include VAT at 20%.

Plate
RESTAURANT & BAR

M
BY MONTCALM
LONDON CITY



£15 per person
unlimited Prosecco from 6pm to 7pm Daily

PROSECCO "CLOCK
IN THE FIZZ BAR
AT PLATE

Plate
RESTAURANT & BAR

Instagram icons

Plate
RESTAURANT & BAR

#STEPUPTOTHEPLATE

with a picture of your meal and enter monthly draw to get a chance to win afternoon tea for two people

Offer ends Nov 2019

Plate
RESTAURANT & BAR

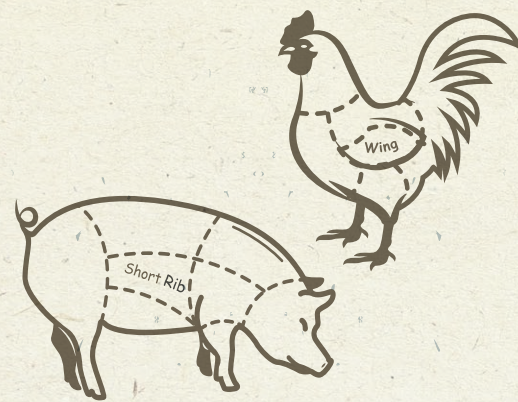
HELLO MAGAZINE - "IMPECCABLE MENU" STYLIST - "CHIC, FUSS FREE AND AFFORDABLE"
THE DAILY MIRROR - "MOUTHWATERING SWEET TREATS" EVENING STANDARD - "INVENTIVE"
OK MAGAZINE - "FRENCH CLASSICS WITH A MODERN TWIST"

10% off at Plate for all local residents and businesses in the E and N postcodes*

M by Montcalm, 151-157 City Road, EC1V 1JH | www.platelondon.com

*Available for lunch, afternoon tea and dinner. Discount on full bill. proof of postcode or hotel residence may be required. May not be used in conjunction with any other offers or discounts. Valid until July 2019.

Plate
RESTAURANT & BAR



6PM TO
7:30PM

£10

PER PERSON

WWW.PLATELONDON.COM
151-157 City Rd, EC1V 1JH

M
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BREAKFAST

Served daily from 6.30am until 11.00 am and from 7am until 11am at weekends and bank holidays

Plain croissant	80p
Almond croissant	£1.5
Chocolate twist	£1.5
Full English breakfast plate (Vegetarian options available on request)	£14
Choice of eggs - sausages - baked beans - potatoes - bacon - mushroom - tomato	
Toasts and butter with preserves	£3.5
“Breakfast on the go”	£7.5
Croissant or pain au chocolat - tea or coffee - fresh orange or apple juice (This can be delivered to your room or be collected from our ground floor bakery)	
Toasted sourdough bread; bacon & fried eggs or poached eggs & smashed avocado	£8.5
Poached eggs Benedict or Florentine on toasted muffin	£8.5
Smoked salmon - scrambled eggs	£9.5
Three egg omelette - cheese - tomato - mushroom	£9
Pancakes - streaky bacon - maple syrup	£10
Pancakes - Greek style yoghurt and red fruit compote	£10
Porridge (milk or water based) choice of preserves or honey	£5
Greek yoghurt - nut granola - red fruit compote	£4.5
Sliced melons - prunes or peaches in syrup	£7.5
Multiseed fruit bar (wheat free, vegan) fresh fruits	£5.5

Please inform our in-room dining team about any specific dietary requirements.

DRINKS

Served 24hrs

HOT DRINKS

Pot of tea - infusion: English breakfast - earl grey - chamomile	£4
Darjeeling - green tea - fresh mint - lemongrass and ginger	
Flat white - cappuccino - latte	£3
Pot of filter coffee	£4
Hot chocolate	£3.5

COLD DRINKS

Juice: grapefruit - apple - pineapple - cranberry - tomato	£3
Freshly squeezed orange juice / apple juice	£4.50
Smoothies (vegan - gluten free)	£4.95
“Kale kick” apple - mango - spinach - kale	
“Dr Beets” apple - mango - beetroot - carrot	
“Big Five” apple - pineapple - mango - strawberry - kiwi	

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ALL DAY DINING

Served from 11am until 10pm. All items marked with * are available 24 hours

*Soup of the day with toasted sourdough bread	£5
Sourdough bread - whipped butter	£3
Taramasalata - rye crisps	£4
*Classic Caesar salad	small £8 / large £14
Gem lettuce - bacon - anchovies - croutons - parmesan	
Extra toppings: smoked salmon - chicken breast	£2.5 each
Smashed avocado on toast - chilli - coriander - lime	£7
Spinach salad - feta - pea - fennel - buttermilk dressing	£7
*8oz chuck and brisket burger - fries	£18.5
Brioche bun - spicy tomato mayonnaise - beef tomato - red onion - gem lettuce	
Extra topping: cheddar - gruyère - streaky bacon	£1.5 each
*Margherita Ppizza	£12.5
Pomodoro tomato sauce - basil - mozzarella cheese	
Extra topping: pineapple - sweetcorn - ham - mushroom - cheddar - chilli - chicken - pepperoni - salami	£1.5 each
*Classic club sandwich - fries	£18
White or brown bread - gem lettuce - egg mayonnaise - chicken - tomato - streaky bacon - salad	
Tempus pork rilette - pickles - sourdough	£10
8oz British Isles sirloin steak - peppercorn sauce - fries	£32
*Chicken - thai green curry - coriander - basmati rice	£21/£19 vegetarian
*Penne pasta - spicy tomato sauce - parmesan shavings	£13.5
Grilled Salmon - lemon and soy - pak choi - ginger	£16
Daily special - please ask for more information	£ on request

SIDES

£4 each

*Tomato and onion salad
Fries with parmesan or plain
Buttered seasonal greens
Green salad

PLATE'S NEGRONI £12.5

Served in a vintage style glass and garnished with orange peel. In a mixing glass, pour the following ingredients: 25ml Beekeeper Gin, 25ml Formula Antica, 25ml Campari. Stir well with ice cubes for about 30 seconds, strain and serve in the glass, adding a couple of ice cubes and a slice of twisted orange peel.

Bartender's Tip!

A touch of vanilla sugar syrup enhances the flavours of the Campari and Antica!

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SWEET PLATES

Churros - homemade Nutella	£6
Bake of the day	£6.5
Warm chocolate brownie - vanilla cream	£6.5
Sticky toffee pudding - clotted cream	£5.5
Carrot cake - vanilla ice cream	£5
Fresh fruit platter	£8
Selection of three artisan cheeses	£9