

# PLATES & CO

Welcome to Plates & Co.

~~~

We hope you enjoy spending time in this unique setting.

~~~

The original Methodist church was built in 1904 before being sold for development 10 years ago approximately. This beautiful ceiling space remained empty for many years until being sympathetically renovated in 2012 by its current chef & owner.

~~~

The venue boasts many original features including the stunning stain glass window at the rear of the building which was installed to honour those lost in the first world war. Sadly, due to planning restrictions the kitchen had to be positioned at the rear of the building so you are unable to see all of the window which is best viewed in daylight or early evening. There is an inscription at the bottom of the window that reads:

*‘In memory of those who gave their lives in the great war 1914-1919’*

~~~

Plates & Co is open Tuesday-Saturday 12-15.00 ~ 17.30-23.00

And open for traditional Sunday roast served 12-16.00

You can also enjoy our beautiful exterior stain glass windows downstairs in our beautiful ‘vicars garden’ which is a family friendly garden open in the spring/summer season for food & drinks

~~~

This unique venue is available for private hire please ask for details.

We are happy to host weddings, parties, proms, dances....

## A La Carte

### To Start

Homemade bread & olives sea salt butter, olive oil & balsamic (v)  
£5/£7

Seasonal soup homemade bread, toasted seeds (v)  
£5.50

Grilled zucchini, goat's cheese, honey & shaved walnuts (v)  
£7

Cured trout fillet  
Potato & horseradish salad, soft boiled egg & snap pea salad  
£7.50

Home smoked duck, black cherries, gingerbread & pistachio  
£8

Black pudding & potato cake poached egg, mustard seeds, rocket salad  
£6.50

Scallops & pork belly, celeriac puree & granny smith apple  
£9.50

Pressing of chicken, pork & leek radish & rocket salad, mustard dressing  
£7.50

*Please note that all our dishes are made in house and most of them can be adapted to be gluten & dairy free. Please ask staff if you require our full allergens information sheet.*

## **To Follow**

Lamb rump and shoulder, ratatouille, spiced polenta red pepper emulsion  
£18.50

Fillet of local sea bream cooked with lemon salt. New potatoes, peas,  
samphire & cashew nuts  
£16.50

Polenta, red pepper & aubergine stew, goats cheese (v)  
£14.50

Duck confit, white bean cassoulet, roasted cabbage & juniper reduction  
£17.50

Chargrilled pork loin  
Crushed potato, roasted vegetables & peppercorn sauce  
£15.50

Portobello mushroom risotto, baby watercress & parmesan (v)  
£14.50

8oz Rump steak  
Hand cut chips, grilled mushroom & peppercorn sauce  
£18.50

Salmon fillet cooked in Riesling wine  
Oyster mushrooms, Romanesque, English radish & sunflower seeds  
£16.50

## **Side orders £3**

Hand-cut chips  
Steamed green vegetables  
Rocket, parmesan & grain mustard salad  
Honey & caraway seed roasted vegetables

## To Finish

Hot Chocolate pudding  
Cherries & crushed pistachio  
(Please allow 15 mins)

£7

-

Vanilla panacotta  
Mango & dark chocolate

£7

-

Sticky toffee pudding  
Toffee sauce & pouring cream

£6

-

Cheese selection  
House chutney & cheese biscuits

£7

-

Frozen bitter chocolate parfait  
raspberries, chocolate crumb & frozen white chocolate

£7

*Why not enjoy a glass of dessert wine with your pudding?  
'Muscat de Beaumes de Venise' 125ml £8.50 375ml btl £28*

## **Set Menu**

**2 courses £20 – 3 courses £24**

### **To Start**

Black pudding & potato cake, soft poached egg  
rocket salad, mustard dressing

-

Smoked mackerel

Marinated cucumber & potato salad

-

Seasonal soup (v)

Homemade bread, toasted seeds

-

### **To follow**

Chargrilled pork loin

Crushed potatoes, roasted vegetables & peppercorn sauce

-

Fish pie

Served with seasonal vegetables

-

Portobello mushroom risotto (v)

Wild rocket & parmesan

### **To Finish**

Vanilla panacotta

Mango & dark chocolate

-

Hot Chocolate pudding

Cherries & crushed pistachio

(Please allow 15 mins)

-

Sticky toffee pudding

Caramel sauce & pouring cream

## **VEGAN MENU**

### **TO START**

Seasonal soup

Olive oil & toasted seeds

£5.50

Rocket & courgette salad with red pepper dressing

£6.50

Gem lettuce with walnuts & apple

£5.50

Bruschetta with grilled vegetables

£7.50

Nibbles board of olives, vegetable crisps, bread & oils

£6.50

### **TO FOLLOW**

Risotto with mushroom, pea & red pepper

£14.50

Grilled Portobello mushroom, couscous & balsamic dressing

£13.50

Tempura vegetables, soy dressing, toasted seeds

£14.50

### **TO FINISH**

Grilled pineapple seasonal berries & sea salt caramel

£7

Burnt orange, Belgian chocolate, mango puree

£7.50

*Vegans can eat chocolate! Chocolate comes from cacao beans, grown on cacao trees, so it is plant-based. The beans are fermented, dried, processed, and then added as a main ingredient into different kinds of **chocolate** – dark, milk, white, etc.*

## WINES

### Champagne/Prosecco/Sparkling wine

#### **Prosecco, Sant Orsola, Italy**

**£6/£25**

Made from 100% Prosecco grown in the Veneto region of north-east Italy with its particularly mild climate.

Fine, persistent, soft fizz surrounds the typical fruit spectrum of apples, pears with a hint of peach.

#### **Poeti Rosé, Italy**

**£8/£28**

Dry, light to medium-bodied; soft ripe fruit flavours and a fresh citrus finish.

#### **Louis Dornier et Fils Brut, France**

**£45**

A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.

## ROSE

#### **Ca del lago Pinot Grigio Rosé, Italy**

**£5.75/£7.75/£20.50**

Pinot Grigio grapes from the North Western region of Pavia are used to make this delicately coloured, slightly medium-dry Rosé.

#### **Water's edge Zinfandel, USA**

**£5.50/£7.50/£19.50**

Delicate and refreshing with a coral pink colour and soft fruit flavours.

**WHITE**

**Aloritas Sauvignon Blanc, Chile**

**£4.95/£6.25/£17.50**

Bright, refreshing, herbaceous aromas with gentle gooseberry and lemon fruit.

**Cal del lago Pinot Grigio, Italy**

**£5.75/£7.75/£20.50**

Related to the Pinot Gris grape of Alsace, which here in North West Italy produces a dry, lighter, more floral style, with racy, balanced fruit.

**Riverstone ridge S.Blanc,N.Zealand**

**£7.95/£9.50/£29**

Ripe gooseberry and citrusy aromas with herbaceous notes; the lively palate shows some tropical fruit and lime flavours, and the finish is refreshing and dry.

**Chablis, Louis Jadot, France**

**£10.50/£13.75/£41**

A fuller style of Chablis, still typically bone-dry, but also with a well-rounded finish and subtle hints of toasty-vanilla oak flavours.

**Vidal, Riesling 2014, New Zealand**

**£8.50/£10.50/£30**

Grown in the Awatere and Waihopai Valleys, dry finish with lime, citrus & floral notes

**Yarrabrook Chardonnay, Australia**

**£5.75/£7.75/£21**

Tropical fruit aromas with flavours of peach & ripe melon

## **RED**

### **Yarrowbrook Shiraz, SE Australia**

**£4.95/£6.25/£17.50**

Rich berry fruit on the palate and a pinch of pepper spice  
With a velvety chocolate

### **Concha y toro Merlot, Chile**

**£5.50/£7.50/£19.50**

A smooth and ruby red Merlot, with red cherry and plum flavours and a hint  
of black pepper and spice.

### **Marques de Morano Rioja Reserva, Spain**

**£7.95/£9.50/£29**

Aged in small oak barrels for 2 years before a further year in bottle. A  
mature, graceful wine with a long, lingering, velvety style.

### **Callia Malbec, San Juan Argentina**

**£7.25/£9.25/£28**

Plenty of ripe, soft berry fruit flavours with the usual pinch of spice  
associated with Malbec as well as cinnamon and vanilla oak-spice notes.

### **Tall horse cabernet sauvignon, south africa**

**£5.50/£7.50/£19.50**

easy drinking cab sauvignon, plum character great with red meats & Sunday  
roasts

### **Chateau Haut-Roudier, Bordeaux**

**£8.95/£10.95/£32.00**

This Claret, which is 80% Merlot and 20% Cabernet Sauvignon, is soft,  
easy-drinking wine with blackberry, cherry and raspberry flavours



