

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 Wednesday for dinner only

Thursday-Saturday 12-15.00 ~ 18.00-23.00

Sunday roast 12-15.00

For full food allergy information please ask staff for allergens information sheet
(v) vegetarian (ve) vegan variation available (gf) gluten free variation available

PLATES & CO

A la Carte Menu

3 courses £35

To start

Homemade bread & olives, rapeseed oil & balsamic vinegar £5/£7

Black pudding & potato cake, poached egg, mixed leaves £7.50

Pork & peppercorn terrine, radish salad, mustard emulsion £7.50

Grilled zucchini topped with goat's cheese, honey & shaved walnuts (gf) (v) £8

Seasonal soup topped with toasted seeds, served with homemade bread (v) £5.95

Spice crusted Salmon sashimi, charred watermelon & mango (gf) £9

To follow

Portobello mushroom risotto, topped with parmesan & mixed leaves (v) £14.50

Local pork sausages, crushed potato & roasted vegetables £15.50

Duo of beef, roasted hispy cabbage, potato croquette & red wine reduction £24

Local sea bream roasted on the bone, fennel, orange & dill salad, couscous £18.50

Rump of lamb, couscous, tomato & olive dressing £21

Cod & salmon fishcake, roasted tomato sauce & rocket salad £15.50

10oz rump steak, hand cut chips, vine tomato & peppercorn sauce £25

Sides £4 each

Hand-cut chips - steamed vegetables - rocket & parmesan salad - roasted vegetables

To finish

Cheese selection, house chutney & cheese biscuits £8

Vanilla & rhubarb panacotta with fresh mint & shortbread crumb £8

Lemon posett topped with berry compote, shortbread crumble & chocolate £8

Sticky toffee pudding, caramel sauce & pouring cream £7

Hot chocolate pudding, vanilla ice-cream & almond nougatine £9

IN MEMORY OF THOSE

WHO GAVE THEIR LIVES IN

THE GREAT WAR 1914-1919

PLATES & CO

Set Lunch menu

2 courses £16

3 courses £20

To start

Pork & peppercorn terrine, radish salad, mustard emulsion

Soup served with homemade bread, sea salt butter & toasted seeds (v) (gf)

Grilled zucchini topped with blue cheese honey & shaved walnuts(v)(gf)(ve)

To follow

Portobello mushroom risotto, topped with rocket & parmesan (v)

Locally sourced pork sausages, mashed potato & roasted vegetables

Cod & haddock fishcake, roasted tomato sauce & rocket salad

To finish

Sticky toffee pudding, butterscotch sauce & pouring cream £7

Cheese selection, house chutney & cheese biscuits (gf) £8

Lemon posset, raspberry, gingerbread crumble & dark chocolate £8

IN MEMORY OF THOSE

WHO GAVE THEIR LIVES IN

THE GREAT WAR 1914-1919

PLATES & CO

Vegan & Vegetarian menu

To Start

Seasonal soup
Olive oil & toasted seeds
£5.50

Rocket & courgette salad with balsamic vinegar dressing
£6.50

Bruschetta with grilled vegetables
£7.50

To Follow

Couscous with roasted tomato sauce & charred broccoli
£14.50

Tempura vegetables, soy sauce & sweet chilli sauce
£14.50

Portobello mushroom risotto topped with parmesan cheese & wild rocket (gf) (ve)
£14.50

Sides £4 each

Hand-cut chips - steamed vegetables - rocket & parmesan salad - New potatoes

To Finish

Charred orange & watermelon, Belgian chocolate
£7.50

Fresh strawberries with balsamic vinegar
£7

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.

3 courses £26 per person

PLATES & CO

Sunday Roast

1 course £14

2 courses £18

3 courses £22

To start

Black pudding and potato cake, poached egg & mixed leaves (gf)

Soup served with homemade bread, sea salt butter & toasted seeds (v) (gf)

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

Pork & peppercorn terrine, mustard emulsion, radish salad & toast

Soy glazed pollack cooked in tempura batter, pickled vegetables & chilli sauce

To follow

Slow roasted blade of beef

Served with roast potatoes, roasted & steamed vegetables, Yorkshire pudding & roasting jus

Roast loin of pork with sea salt crackling

Served with roast potatoes, roasted & steamed vegetables, Yorkshire pudding & roasting jus

Roast rump of lamb

Served with roast potatoes, roasted & steamed vegetables, Yorkshire pudding & roasting jus

Roast Chicken

Served with roast potatoes, roasted & steamed vegetables, Yorkshire pudding & roasting jus

-

Herb couscous, grilled courgette & toasted seeds (v)

-

Salmon & cod fishcake, roasted tomato sauce & mixed leaves

To finish

Sticky toffee pudding, butterscotch sauce & pouring cream

Hot chocolate pudding, vanilla ice-cream & almond praline

Vanilla & rhubarb panacotta with fresh mint

Cheese selection, house chutney & cheese biscuits (gf)

Lemon posset, berry compote, gingerbread crumble & dark chocolate (gf)

IN MEMORY OF THOSE

WHO GAVE THEIR LIVES IN

THE GREAT WAR 1914-1919

PLATES & CO

Wine

Champagne/Prosecco/Sparkling wine

Prosecco, Amori, Italy

£7/£28

A delightfully crisp and elegant prosecco with vibrant apple & pear notes
With a delicate, floral & fruity finish

Poeti Rosé, Italy

£8/£29

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

Champagne Baron de Beaupre

£45

A good characterful Champagne offering white flower and honeyed notes, a fine mousse, a full fruity flavour and a toasty finish

Rose

Pinot Grigio Rose, Italy

£6.50/£8.50/£22.50

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

£5.75/£7.75/£20.50

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

Racine Côtes de Provence Rosé - Provence, France

£29.50

This refreshing wine is light-bodied with fresh, vibrant summer berries with a hint of white rose petal on both the nose and palate.

Dessert Wine

Pfeiffer Rutherglen Muscat - Rutherglen, Australia

£8.50/£28

The Pfeiffer Rutherglen Muscat is a fine example of this foundation style. It has a bouquet of floral and raisin fruit, and a rich, luscious palate. The blend has been carefully prepared to incorporate the youthful freshness of the younger parcels, with the complex, concentrated flavours of the older parcel

PLATES & CO

White

Los Coches Viognier - Valle Central, Chile

£5.65/£7.00/£19

Soft, pale straw in colour this wine has an intensely floral nose with hints of ripe peach. Full and rounded on the palate ending with a long honey like finish.

Trebuchet Chardonnay, Australia

£6.50/£8.50/£24

Tropical fruit aromas with flavours of peach & ripe melon

Pontemagno Verdicchio dei Castelli di Jesi Classico DOC - Marche, Italy

£6.75/£8.75/£24

From the hills behind Ancona on the Adriatic this is a refreshing dry white that is crisp but has richness and character that lifts it above the competition.

Gandarada Dão Branco, Boas Quintas - Dão, Portugal

£7.15/£8.15/£26

With a pale green colour and a citric and mineral aroma, this wine shows incredibly well-balanced fresh and crisp flavours on the palate; with a very fresh and pleasant finish.

Gouguenheim Torrontes - Mendoza, Argentina

£29

The vibrant aroma has generous floral notes which carry through to a palate that brings a splash of stone fruit flavour. The finish is dry with and pleasing, with the floral flavours superbly persistent.

Riverstone ridge S.Blanc, N.Zealand

£9.50/£11.50/£32

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.

Albarino Bernon Aquitania Blanco - Galicia, Spain

£35.00

Fresh citrus and orchard fruit aromas and flavours, with a minerally element adding vivacity. Silky and precise, showing good lift but a bit of heat in the mid-palate. It is balanced and persistent with plenty of lively acidity.

Petit Chablis 2014, France

£11.50/£13.50/£39

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

Signature de Colmar Pinot Gris 'Grand Cru Hengst' - Alsace, France

£42

Pale yellow colour with golden glints. Subtle aromas of candied fruit, fine and complex. On the palate this wine is elegant and very structured; Pinot Gris Grand Cru Hengst is well-built. Of a rich and wealthy balance, it goes on in a charming silky finale.

Chassagne Montrachet 1er cru Morgeot VV, Domaine Bachey-Legros-Burgundy, France

£85

A superb example of classic Burgundy. Wonderful flowery aromas with hints of lemon and pear with subtle toast. Great depth and minerals with a balanced long finish. Wonderful!

PLATES & CO

Red

Masia, Tempranillo, Spain

£5.50/£6.95/£18.50

Easy drinking red wine with dark summer fruit character and spicy finish

Tall Horse Cabernet Sauvignon, South Africa

£5.90/£7.90/£21.50

Blackberry fruit flavours with spicy oak top notes and supple tannins

La Vedette Merlot IGP Pays d'Oc – France

£6.50/£8.50/£22.50

Very fruity bouquet with aromas of red fruit. Balanced with silky tannins and a superb lengthy finish.

Lautarul Pinot Noir - Banat, Romania

£6.95/£8.95/£25

Wonderful juicy fruit of cherries and raspberries with notes of spice and soft tannins. The finish is soft, round and velvety with hints of eucalyptus.

Carlomagno Primitivo Appassimento IGP - Puglia, Italy

£7.50/£9.50/£28.00

This powerful, rich wine is full-bodied with aromas of over-ripe cherries, summer fruits, plum spices and chocolate. On the palate, are flavours of dried and black fruits with hints of spice; finishing with an excellent balance.

Gouguenheim Malbec - Mendoza, Argentina

£7.95/£9.95/£29

Deep purple colour; pronounced blackberries and ripe plums with underlying spice on the nose. Soft with a slight sweetness and balanced by gentle tannins with a long spicy fruity finish.

Rioja Vega Crianza, Spain

£34

Black and red wild fruit notes in balance with spice notes can be found in nose. In mouth, medium-full body structure, with a silky palate make this wine complex and enjoyable.

Pask Gimblett Road Syrah - Hawke's Bay, New Zealand

£39

Intense spicy and ripe dark fruits enhanced with subtle oak. A mid weight elegant Syrah with peppery elements, subtle toasty oak and fine supple tannins. Brambly and dark with fresh acidity.

Chateaux Malbat, Bordeaux, 2016

£39

Deep brilliant colour, fruity nose of plum & cherry. Medium bodied with a soft & fleshy texture on the palate

Gouguenheim, Cabernet Sauvignon reserve, Argentina 2014

£55

Flavours of dark winter fruits with spicy oak & smooth finish. A very special wine suited to red meats

Château Puy-Blanquet St Emilion Grand Cru Classé - Bordeaux, France

£65

An outstanding Grand Cru wine from the ever popular village of Saint-Émilion. A pronounced wine on the nose with hints of ripe cherry fruits. Structured and firm on the palate with excellent length and depth of flavour.

Othello Napa Valley, Christian Moueix - California, USA

£85

Of a bright ruby red colour, Othello opens with intense yet precise aromas of red fruit (raspberry and blackcurrant) complemented by notes of black pepper and laurel. On the palate, the wine presents a good tannic density while maintaining a supple structure and a lovely aromatic persistence. Mineral notes continue to unfold over the long finish.

IN MEMORY OF THOSE

WHO GAVE THEIR LIVES IN

THE GREAT WAR 1914-1918

PLATES & CO

Bar Menu

Bottled beers

Corona 330ml	£4.00
Peroni 330ml	£4.50
London Pride 500ml	£4.65

Ciders

Magners 330ml	£4.00
Purbeck Dorset cider	£5.50
Purbeck berry cider	£5.95

Soft drinks

Lemonade	£2.50
Coke	£2.50
Diet coke	£2.50
Fruit juice/ Appletiser	£2.50
Small sparkling water	£2.25
Large sparkling water	£3.75
Small still water	£2.25
Large still water	£3.75

Mixers

Coke	£1.75
Diet coke	£1.75
Lemonade	£1.75
Tonic	£1.75
Slimline tonic	£1.75
Ginger ale	£1.75

Coffee/tea

Americano	£2.50
Espresso	£2.25
Double espresso	£3.50
Latte	£3.00
Liqueur coffee	£6.00
Cappuccino	£3.00
Mocha	£3.50
Hot chocolate	£3.00
Tea selection	£3.00

Gin

	<i>single</i>	<i>double</i>
Gordon's	£3.75	£5.75
Bombay Samphire	£4.00	£6.00
Hendrick's	£5.50	£8.00

Vodka

Smirnoff	£3.75	£5.75
----------	-------	-------

Rum

Bacardi	£3.75	£5.75
Lamb's	£3.75	£5.75
Captain Morgan	£3.75	£5.75
Malibu	£3.75	£5.75

Sherry/ port

Cockburn's	£4.00
Harveys Bristol	£4.00
Isabela	£4.50

Vermouth

Martini Bianco	£3.50	£5.50
Martini rosso	£3.50	£5.50
Martini extra dry	£3.50	£5.50

Whisky

Jack Daniel's	£3.75	£5.75
Jameson	£3.75	£5.75
Ballantine's	£3.75	£5.75
Glenfiddich 12yo	£4.50	£6.50
Glenmorangie	£4.50	£6.50

Cognac

Courvoisier VS	£3.75	£5.75
Martell VS	£3.75	£5.75
Hennessy VS	£5.75	£8.50

Liqueurs

Southern comfort	£4.00	£6.00
Disaronno	£4.00	£6.00
Tia Maria	£4.00	£6.00
Baileys	£4.00	£6.00
Grand Marnier	£4.00	£6.00
Kahlua	£4.00	£6.00
Cointreau	£4.00	£6.00
Jägermeister	£4.50	£6.50

IN MEMORY OF THOSE

WHO GAVE THEIR LIVES IN

THE GREAT WAR 1914-1919

PLATES & CO

COCKTAILS

£8.50 each

Kir Royale

Crème de Cassis & Prosecco

Whiskey Sour

Ballantine's Whiskey, fresh lime juice & simple syrup, served over ice

Piña Colada

Malibu, Bacardi, coconut cream & pineapple juice

Espresso Martini

Espresso, Vodka, Kahlua & simple syrup

Cosmopolitan

Vodka, Cointreau, fresh lime & cranberry juice

Mojito

Bacardi, fresh lime, mint, sugar & soda water, served over crushed ice

Blue Lagoon

Vodka, Blue Curacao, Cointreau & Lemonade

Strawberry Daiquiri

Strawberry liqueur, Bacardi & fresh lime juice

Classic Cuba Libre

White Rum, fresh lime & Coca-Cola

IN MEMORY OF THOSE

WHO GAVE THEIR LIVES IN

THE GREAT WAR 1914-1919

PLATES & CO

CHILDRENS MENU

SERVED FOR CHILDREN UP TO AGE 8 YRS YOUNG

MAIN COURSE & ICE-CREAM & DRINK!

£6.50

CHICKEN NUGGETS, CHIPS & PEAS

OR

SAUSAGES, CHIPS & BEANS

OR

PASTA & GARLIC BREAD (V)

OR

FISH FINGERS, CHIPS & PEAS

NOW CHOOSE YOUR DRINK

ORANGE JUICE, APPLE JUICE, CRANBERRY, PINEAPPLE, WATER,
MILK

PLATES & CO



IN MEMORY OF THOSE WHO GAVE THEIR LIVES IN THE GREAT WAR 1914-1919