
SMALL BITES

Spicy Tuna Tartare Cones, Sesame Miso Tuile	£19
Prawn Spring Rolls, Spiced Honey	£22
Beluga Caviar, Crème Fraîche, 30g Lemon, Herb Blinis 50g	£280 £380
Wolfgang Puck's Crab & Lobster Roll	£28
Steak Tartare Bites, Black Truffle	£24

STARTERS

Asparagus Soup, Crispy Quail Egg, Chive Cream	£28
Burrata, Heritage Beetroots, Pickled Walnuts	£32
Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette	£20
Grilled Wye Valley Asparagus, Duck Egg, Monks Beard, Yuzu Beurre Blanc	£28
Seared Orkney Scallops in the Half Shell, Garlic & Chilli Butter	£34

RAW & CHILLED

Yellowtail, Truffle Ponzu, Pickled Wasabi & Ginger	£32
Bigeye Yellowfin Tuna Tartare, Avocado Cream, Kristal Caviar	£34
USDA Prime Beef Steak Tartare, Wagyu Beef Dripping Sourdough Toast	£28
Achill Rock Oysters, Shallot Vinaigrette & Honey Truffle Ponzu	£22/£44
Dorset Crab & Lobster 'Louis' Cocktail, Avocado, Cucumber, Horseradish Panna Cotta	£32

FROM THE GRILL

USDA PRIME BEEF

CEDAR FARMS, AGED 35 DAYS

Filet Mignon	6oz	£84
Ribeye Steak	14oz	£96

AUSTRALIAN WAGYU BEEF

QUEENSLAND

Filet Mignon	6oz	£110
New York Sirloin	6oz	£105

JAPANESE PURE A5 WAGYU BEEF

KAGOSHIMA PREFECTURE

Filet Mignon	6oz	£174
New York Sirloin	6oz	£160
Ribeye Steak	8oz	£170

TASTE OF CUT

UK Sirloin 5oz, Japanese Wagyu 3oz, Australian Wagyu 3oz	11oz	£160
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UNITED KINGDOM

28-Day Dry-Aged Native Beef Fillet on the Bone	10oz	£78
28-Day Dry-Aged Native Beef Ribeye Steak	12oz	£72

LARGE CUTS TO SHARE

AUSTRALIAN WAGYU, QUEENSLAND

Bone-In Tomahawk Steak	35oz	£340
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THE SAUCES

House-Made Steak Sauce
Red Wine Bordelaise
Green Peppercorn
Argentinian Chimichurri
Creamy Horseradish
Béarnaise

£3

ADD TO THE CUTS

Wild Field Mushrooms	£8
Caramelised Onions	£5
Organic Fried Egg	£5
Roasted Bone Marrow	£12
Périgord Black Truffle	1g £20
Foie Gras	£18

MORE THAN STEAK

Sweet Pea Agnolotti, Spring Peas, Parmesan	£34	Troncon of Scottish Grilled Halibut, Béarnaise Sauce	£52
Saffron Risotto, Lobster, Parmesan	£54	Miso Glazed Salmon, Sesame, Pak Choi	£46
Grilled Jumbo Australian Tiger Prawns, Red Chilli Jam & Green Mango Salsa	£28/£42	Grilled Lamb Saddle, Double Lamb Rack, Morels, Spring Peas, Split Buttermilk	£48
Grilled Cornish Dover Sole, Béarnaise Sauce	£64	Stir-Fried Black Pepper Lobster, Curry Leaves & Aubergine	£64

SIDE DISHES

Désiree Potato Purée	£12	Creamed Spinach, Organic Egg	£14
Crispy French Fries, Herbs	£12	Broccoli-Rapini, Tomato, Garlic	£14
Cavatappi Pasta Mac & Cheese	£14	Wild Field Mushrooms, Japanese Shishito Peppers	£16
Sautéed French Beans, Confit Shallots	£12	Tempura Onion Rings, Black Truffle Ranch	£14
Caesar Salad, Parmesan, White Anchovy	£14	Grilled Wye Valley Asparagus	£16
Apple Salad, Fennel, Red Endive, Medjool Dates, Spiced Almonds, Montgomery Cheddar	£14	Buttered Jersey Royals, Fresh Mint	£14

Executive Chef, Elliott Grover | Head Chef, Ibrahim Arif

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know on placing your order. Prices include VAT and exclude 15% service charge.