
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
Crispy Fried Beef & Prawns Wonton Honey Spicy Mayonnaise	£24
Wolfgang Puck's Crab & Lobster Roll	£28
Steak Tartare Bites, Black Truffle	£24

STARTERS

Roasted Jerusalem Artichoke Soup, Crispy Skin, Chives	£28
Burrata, Heritage Beetroots, Pickled Walnuts	£32
Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette	£20
Dorset Crab & Lobster 'Louis' Cocktail, Avocado, Horseradish Panna Cotta	£32
Seared Orkney Scallops in the Half Shell, Garlic & Chilli Butter	£34

RAW & CHILLED

Yellowtail, Basil, Fresh Cucumber, Pickled Wasabi	£32
Bigeye Yellowfin Tuna Tartare, Avocado Cream, Kristal Caviar	£34
USDA Prime Beef Steak Tartare, Wagyu Beef Dripping Sourdough Toast	£28
Achill Rock Oysters, CUT Hot Sauce & Mignonette	£22/£44

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

Homemade Tagliolini Pasta, Shaved Périgord Black Truffle	£48	Grilled Cornish Dover Sole, Béarnaise Sauce	£64
Roasted Pumpkin Agnolotti, Sage, Pinenuts, Parmesan	£34	Troncon of Scottish Grilled Halibut, Béarnaise Sauce	£52
Wild Mushroom Risotto, Dry Aged Parmesan/ Périgord Black Truffle	£32/£48	Wild Sea Bass "Hong Kong" Style, Coriander Sticky Rice	£48
Grilled Jumbo Australian Tiger Prawns, Red Chilli Jam & Green Mango Salsa	£28/£42	Grilled Launceston Double CUT Lamb Chops, Argentinian Chimichurri	£38
		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	Braised January King Cabbage	£12
Apple Salad, Fennel, Red Endive, Medjool Dates, Spiced Almonds, Montgomery Cheddar	£14	Gratin Dauphinoise Potatoes	£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.