

SMALL BITES		STARTERS		RAW & CHILLED	
Spicy Tuna Tartare Cones, Sesame Miso Tuile	£19	Heirloom Tomato Soup, Sourdough Crostini	£24	Yellowtail, Truffle Ponzu, Pickled Wasabi & Ginger	£32
Prawn Spring Rolls, Spiced Honey	£22	Burrata, Kale Pesto, Summer Garden Vegetables, Beetroot Purée	£32	Bigeye Tuna Tartare, Wasabi, Chili Aioli, Pickled Ginger, Togarashi Crisps, Tosa Soy	£34
Crispy Beef & Prawns Wontons, Chilli and Garlic	£24	Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette	£20	USDA Prime Beef Steak Tartare, Wagyu Beef Dripping Sourdough Toast	£28
Wolfgang Puck’s Crab & Lobster Roll	£28	Apple Salad, Fennel, Endive, Dates, Spiced Almonds, Feta Cheese	£18	Achill Rock Oysters, Shallot Truffle Ponzu Mignonette	£22/£44
Steak Tartare Bites, Black Truffle	£24	Seared Orkney Scallops in the Half Shell, Garlic & Chilli Butter	£34	Dorset Crab & Lobster ‘Louis’, Avocado, Cucumber, Horseradish Panna Cotta	£32
King’s Beluga Caviar, Crème Fraîche Lemon Herb Blinis	30g £280 50g £380				

FROM THE GRILL

USDA PRIME BEEF

CREEKSTONE FARMS, AGED 35 DAYS

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

SNAKE RIVER FARM

New York Sirloin	10oz £110
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AUSTRALIAN WAGYU BEEF

QUEENSLAND

Filet Mignon	6oz £110
Ribeye Steak	10oz £125

JAPANESE PURE A5 WAGYU BEEF

KAGOSHIMA PREFECTURE

Filet Mignon	6oz £174
New York Sirloin	6oz £160

UNITED KINGDOM

28-Day Dry-Aged Native Beef Fillet on the Bone	10oz £78
28-Day Dry-Aged Native Beef Ribeye Steak	12oz £72
Kingsbury Irish Wagyu New York Sirloin	10oz £115

TASTE OF CUT

UK Sirloin 5oz, Japanese Wagyu 3oz, Australian Wagyu 3oz	11oz £160
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LARGE CUTS TO SHARE

AUSTRALIAN WAGYU, QUEENSLAND

Bone In Tomahawk Steak	35oz £340
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THE SAUCES		£3	ADD TO THE CUTS	
Homemade Steak Sauce			Wild Field Mushrooms	£8
Red Wine Bordelaise			Caramelised Onions	£5
Green Peppercorn			Organic Fried Egg	£5
Argentinian Chimichurri			Roasted Bone Marrow	£12
Creamy Horseradish			Australian Black Truffle	1g £32
Béarnaise				

MORE THAN STEAK

Sweetcorn Agnolotti, Roasted Somerset Sweetcorn, Parmesan Reggiano	£34	Grilled Atlantic Tiger Prawns, Sweet Chilli Jam, Green Mango Salsa, Coriander	£28/£42
Cep Mushroom Risotto, Parmesan Reggiano	£48	Grilled Seabass Fillets, Caviar Beurre Blanc, Cucumber	£48
Home Made Spaghetti Manjimup Black Truffle	£68	Black Pepper Lobster, Nasu, Sticky Rice	£64
Cornish Dover Sole, à la Meunière	£64	Grilled Launceston Lamb Saddle, Double Lamb Chop, Chimichurri Sauce	£48
Salmon “Hong-Kong” Style, Sticky Rice	£48		

SIDE DISHES

Désiree Potato Purée	£12	Broccoli-Rapini, Tomato, Garlic	£14
Crispy French Fries, Herbs	£12	Wild Field Mushrooms, Japanese Shishito Peppers	£16
Cavatappi Pasta Mac & Cheese	£14	Jacket Potato, Herbed Sour Cream	£12
Sautéed French Beans, Confit Shallots	£12	Creamed Spinach, Organic Egg	£14
Heirloom Tomato Onion Salad	£12	Roasted Sweetcorn, Charred Red Peppers, Crème Fraîche	£12

Culinary & Beverage Operations Director, Elliott Grover | Head Chef, Ibrahim Arif

Our menu contains allergens. If you have 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.