
CUT STEAK & SALAD

THE STEAK

CHOICE OF:

28-Day Dry-Aged Native Beef Ribeye Steak (10oz)

Grilled Sea Bass Fillets, Caviar Beurre Blanc, Cucumber

Roasted Cauliflower Steak, Chimichurri, Spiced Almonds

THE SALAD

CHOICE OF:

Hearts of Romaine Caesar Salad, Creamy Garlic Vinaigrette

Burrata, Kale Pesto, Summer Garden Vegetables, Beetroot Purée

Apple Salad, Fennel, Red Endive, Medjool Dates, Spiced Almonds, Feta Cheese

Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette

Mediterranean Salad, Cucumber, Onion, Olives, Tomatoes, Pine Nuts, Feta

SIDE DISHES

Crispy French Fries, Herbs £12

Cavatappi Pasta Mac & Cheese £14

Désiree Potato Purée £12

ADD TO THE CUTS

Caramelised Onions £5

Organic Fried Egg £5

Roasted Bone Marrow £12

£45 PER PERSON

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.