
CUT ROAST

STARTERS

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
Searred Orkney Scallops in the Half Shell, Garlic & Chilli Butter	£34
Achill Rock Oysters, CUT Hot Sauce & Mignonette	£22
USDA Prime Beef Steak Tartare, Wagyu Beef Dripping, Sourdough Toast	£28

MAIN COURSE (choice of)

Roasted Grass-Fed English Beef Sirloin	£65
22 Day Aged Grass-Fed, Beef Wellington	£65
Home Made Baked Nut Roast	£65

All Served With Truffle Roast Potatoes, Tenderstem Broccoli, Honey Roasted Carrots and Shallots, Cauliflower Cheese, Wagyu Dripping Yorkshire Pudding and Gravy.

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.