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## SMALL BITES

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

## STARTERS

Sweet Corn Soup, Roasted Corn Relish	£24
Heritage Tomato, Burrata, Basil Pesto, Olive Crumb	£32
Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette	£20
Apple Salad, Fennel, Endive, Dates, Spiced Almonds, Feta Cheese	£18
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, King's Imperial Caviar	£34
USDA Prime Beef Steak Tartare, Wagyu Beef Dripping Sourdough Toast	£28
Achill Rock Oysters, Shallot Mignonette, Fermented Pineapple Hot Sauce	£22/£44
Dorset Crab & Lobster 'Louis', Avocado, Cucumber, Horseradish Panna Cotta	£32

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## FROM THE GRILL

### USDA PRIME BEEF

CREEKSTONE 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
Ribeye Steak	10oz	£125

### 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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## MORE THAN STEAK

Sweet Corn Agnolotti, Roasted Corn, Parmesan	£34
Housemade Tagliatelle, Native Blue Lobster, Confit Tomatoes, Tarragon	£68
Wild Mushroom Risotto, Chanterelles, Summer Truffle, Parmesan	£48
Grilled Black Tiger Prawns, Mediterranean Salsa, Avocado Mousse	£28/£42

## 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

## LARGE CUTS TO SHARE

AUSTRALIAN WAGYU, QUEENSLAND

Bone-In Tomahawk Steak	35oz	£340
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## THE SAUCES

Homemade Steak Sauce	£3
Red Wine Bordelaise	
Green Peppercorn	
Argentinian Chimichurri	
Creamy Horseradish	
Béarnaise	

## ADD TO THE CUTS

Wild Field Mushrooms	£8
Caramelised Onions	£5
Organic Fried Egg	£5
Roasted Bone Marrow	£12
Summer Australian Truffle	1g £20

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## SIDE DISHES

Désiree Potato Purée	£12
Crispy French Fries, Herbs	£12
Cavatappi Pasta Mac & Cheese	£14
Sautéed French Beans, Confit Shallots	£12
Creamed Spinach, Organic Egg	£14

Broccoli-Rapini, Tomato, Garlic	£14
Wild Field Mushrooms, Japanese Shishito Peppers	£16
Roasted Sweet Corn, Broad Beans	£16
Crispy Buttermilk Onion Rings, Truffle Ranch	£14

Executive Chef, 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.