
SMALL BITES

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

STARTERS

Asparagus Soup, Aged Gruyère Brioche	£24
Baby Heritage Beetroots, Burrata, Blood Orange, Walnuts, Radicchio & Dandelion	£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
Grilled Wye Valley Asparagus, Poached Hen's Egg, Yuzu Hollandaise	£30

RAW & CHILLED

Yellowtail, Truffle Ponzu, Pickled Wasabi & Ginger	£32
Bigeye Tuna Tartare, Wasabi, Chili Aioli, Pickled Ginger, Togarashi Crisps, Tosa Soy	£34
USDA Prime Beef Steak Tartare, Wagyu Beef Dripping Sourdough Toast	£28
Achill Rock Oysters, Shallot Truffle Ponzu Mignonette	£22/£44
Dorset Crab & Lobster 'Louis', Avocado, Cucumber, Horseradish Panna Cotta	£32

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
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

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

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
Winter Black Truffle	1g £20

MORE THAN STEAK

Sweet Pea Agnolotti, English Spring Peas Parmesan Reggiano	£34	Grilled Atlantic Tiger Prawns, Sweet Chilli Jam, Green Mango Salsa, Coriander	£28/£42
Wild Morel Mushroom Risotto, Parmesan Reggiano	£48	Black Pepper Lobster, Nasu, Sticky Rice	£64
Cornish Dover Sole, à la Meunière	£64	Australian Wagyu Beef Burger, Onion, Aged Cheddar, Brioche Bun, French Fries	£36
Grilled Seabass Fillets, Caviar Beurre Blanc, Cucumber	£48	Grilled Launceston Lamb Saddle, Double Lamb Chop, Chimichurri Sauce	£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	Buttered Jersey Royal Mids, Mint	£14
Sautéed French Beans, Confit Shallots	£12	Crispy Buttermilk Onion Rings, Truffle Ranch	£14
Creamed Spinach, Organic Egg	£14	Grilled Wye Valley Asparagus	£16

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.