

BAR 45

FOOD MENU

SMALL BITES

Spicy Tuna Tartare Cones, Sesame-Miso Tuile	£19
Spring Rolls, Prawns, 10 Spiced Honey	£21
Mini Wagyu Beef Sliders, Brioche Buns, Sweet Pickles	£24
Jersey Rock Oysters, CUT Hot Sauce & Mignonette	£24/£48
Yellowtail Sashimi, Black Truffle Ponzu, Pickled Wasabi	£32
Crispy Fried Beef & Prawn Wonton, Honey Truffle Ponzu	£18
Beluga Caviar, Crème Fraîche, Lemon Blini	30g £280/50g £380

SALADS & SANDWICHES, LARGE BITES

Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette	£20
Caesar Salad, Pecorino Romano, Caesar Dressing/with Chicken	£18/£36
Grilled Chicken Sandwich, Harissa Aioli, Cheddar, Avocado, Rocket	£30
USDA Prime Steak Sandwich, Wild Arugula, Horseradish, French Fries	£40
Australian Wagyu Beef Burger, Ogleshield Cheddar, French Fries	£40
Wolfgang's Famous Smoked Salmon Pizza/with Beluga Caviar	£36/£150
Wild Mushrooms on Toast, Shaved Black Truffle	£48
Housemade Spaghetti Pasta, Native Blue Lobster, Blistered Tomatoes, Tarragon	£54

FROM THE GRILL

AUSTRALIAN WAGYU BEEF

QUEENSLAND

Filet Mignon	6oz	£106
New York Sirloin	6oz	£98

SIDES

Side Salad	£6
Broccoli-Rappini, Tomato, Garlic	£12
Crispy French Fries, Herbs/with Summer Truffles	£10/£22
Tempura Onion Rings, Black Truffle Ranch	£12
Cavatappi Pasta Mac & Cheese	£12

DESSERTS

Vanilla Soft Service Ice Cream	£16
Yellow Peach Pavlova	£16
Burnt Basque Cheesecake	£16
Nectarine & Blackberry Crumble	£16
CUT'S More	£16
Warm Valrhona Dark Chocolate Souffle (Available dinner only)	£16
CUT Buttermilk Waffle Caramelised Banana, Peanut Salted Caramel Ice Cream	£28

Executive Chef, Elliott Grover

Our menu contains allergens. If you have any allergies or intolerances, please do let a member of the restaurant team know upon placing your order. All prices include VAT and exclude 15% service charge.