

A TASTE OF CUT

£135 per person

SELECTION OF HORS D'OEUVRES

Hot Gougères, Gruyère
Spicy Tuna Tartare, Sesame-Miso Tuile Cone
Mini Wagyu Beef Sliders, Brioche Buns, Sweet Pickles
Prime Steak Tartare, Grilled Bread, Herb Aioli, Mustard

CHOICE OF STARTER

Dorset Crab & Lobster 'Louis Cocktail', Avocado
Bigeye Tuna Tartare, Tosa Soy, Ginger, Wasabi Aioli
Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette

SELECTION OF USDA PRIME BEEF

USDA PRIME BEEF

CREEKSTONE FARMS, AGED 35 DAYS

Filet Mignon
Ribeye Steak
New York Sirloin

AUSTRALIAN WAGYU BEEF

QUEENSLAND
(£40 SUPPLEMENT PER PERSON)

Filet Mignon
New York Sirloin

JAPANESE PURE A5 WAGYU BEEF

KAGOSHIMA PREFECTURE
(£90 SUPPLEMENT PER PERSON)

New York Sirloin
Ribeye Steak

SIDE DISHES

Crispy French Fries, Herbs
Broccoli-Rapini, Tomato, Garlic
Creamed Spinach, Organic Egg
Wild Field Mushrooms

THE SAUCES

House-Made Steak Sauce
Green Peppercorn
Argentinean Chimichurri
Béarnaise

CHOICE OF DESSERT

Sticky Toffee Medjool Cake, Clementine Gelato, Butterscotch Sauce
Granny Smith Apple & Cinnamon Crumble, Tahitian Vanilla Ice Cream, Candied Almonds
Hazelnut Praline & Pear Baked Alaska, Caramelised Pear, Praline Cremeux
Artisanal Cheese Selection

Executive Chef, Elliott Grover
Executive Pastry Chef, Niamh Larkin

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. Prices include VAT and exclude 15% service charge.