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## SMALL BITES

Spicy Tuna Tartare Cones, Sesame Miso Tuile	£19
Spring Rolls, Prawn, Spiced Honey	£22
Beluga Caviar, Crème Fraîche, 30g	£280
Lemon, Herb Blini 50g	£380
Steak Tartare, Sourdough, Shaved Black Truffle	£21

## STARTERS

Roasted Potato & Onion Soup, Caviar	£24
Buffalo Mozzarella, Baked Heritage Carrots, Hazelnut Cream	£24
Butter Lettuce Salad, Avocado Stilton, Champagne Herb Vinaigrette	£20
Dorset Crab & Lobster 'Louis' Cocktail, Avocado, Horseradish Panna Cotta	£28
Grilled Orkney Scallop in the Half Shell, Chilli & Garlic Butter	£28

## RAW & CHILLED

Yellowtail Sashimi, Black Truffle Ponzu, Pickled Wasabi	£32
Big Eye Tuna Tartare, Tosa Soy, Ginger, Wasabi Aioli	£28
USDA Prime Beef Steak Tartare, Wagyu Beef Dripping Sourdough Toast	£28
Jersey Rock Oysters, CUT Hot Sauce & Mignonette	£22/£44

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## FROM THE GRILL

### USDA PRIME BEEF

CREEKSTONE FARMS, AGED 35 DAYS

Filet Mignon	6oz	£75
Ribeye Steak	14oz	£80
New York Sirloin	10oz	£72

### AUSTRALIAN WAGYU BEEF

QUEENSLAND

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

### JAPANESE PURE A5 WAGYU BEEF

KAGOSHIMA PREFECTURE

New York Sirloin	6oz	£160
Ribeye Steak	8oz	£170
Fillet Mignon	6oz	£164

### TASTING OF NEW YORK SIRLOIN

USDA Prime Black Angus 5oz, Japanese Wagyu 3oz, Australian Wagyu, 3oz	11oz	£160
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### UNITED KINGDOM

Earl Stonham Farms, Suffolk, Ribeye Steak Wagyu 21-Day Aged	10oz	£145
28-Day Dry Aged Native Beef Fillet on the Bone	10oz	£75

### LARGE CUTS TO SHARE

AUSTRALIAN WAGYU, QUEENSLAND

Bone-In Tomahawk Steak	35oz	£340
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SNAKE RIVER FARM, GOLD LABEL

Porterhouse Steak	38oz	£380
Bone-In Tomahawk Steak	35oz	£400

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THE SAUCES	£2.50	ADD TO THE CUTS	
House-Made Steak Sauce		Wild Field Mushrooms	£8
Red Wine Bordelaise		Caramelised Onions	£5
Green Peppercorn		Organic Fried Egg	£5
Argentinean Chimichurri		Roasted Bone Marrow	£12
Creamy Horseradish		Shaved White Truffle 1g	£20
Béarnaise			

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## MORE THAN STEAK

White Truffle Pappardelle	£56
Heritage Pumpkin Risotto, Taleggio, Crispy Sage, Pumpkin Seeds	£28
Roasted Cep Mushrooms, Buckwheat, Almond Sauce	£28
Grilled Jumbo Australian Tiger Prawns, Red Chilli Jam & Green Mango Salsa	£28/£42
Cornish Dover Sole à la Meunière, Preserved Lemon, Parsley, Brown Butter	£64
Crispy Fried Tempura Whole Sea Bass, Pineapple Sweet & Sour, Scallion, Cilantro	£48
Grilled Launceston Double CUT Lamb Chops, Argentinean Chimichurri	£38
Grilled Mixed Shellfish of the Day, Garlic Butter, Native Lobster, Scallop & Prawn	£90

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## SIDE DISHES

Désiree Potato Purée	£10	Creamed Spinach, Organic Egg	£12
Crispy French Fries, Herbs £10	with winter truffles £20	Wild Field Mushrooms, Japanese Shishito Peppers	£14
Cavatappi Pasta Mac & Cheese	£12	Tempura Onion Rings, Black Truffle Ranch	£12
Broccoli-Rapini, Tomato, Garlic	£12	Roasted Brussels Sprouts, Chestnuts	£12
Caesar Salad, Parmesan, White Anchovy	£14		

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. Prices include VAT and exclude 15% service charge.