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## SMALL BITES

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

## STARTERS

|  |     |
|--|-----|
| Roasted Cauliflower Soup, Shaved<br>Black Truffle, Brioche                     | £24 |
| Burrata, Smoked Aubergine, Sesame  | £24 |
| Butter Lettuce Salad, Avocado,<br>Stilton, Champagne-Herb Vinaigrette          | £20 |
| Dorset Crab & Lobster 'Louis'<br>Cocktail, Avocado, Horseradish<br>Panna Cotta | £28 |
| Grilled Orkney Scallop in the<br>Half Shell, Chilli & Garlic Butter            | £28 |

## RAW & CHILLED

|   |         |
|---|---------|
| Yellowtail Sashimi, Black Truffle<br>Ponzu, Pickled Wasabi            | £32     |
| Big Eye Tuna Tartare, Tosa Soy,<br>Ginger, Wasabi Aioli               | £28     |
| USDA Prime Beef Steak Tartare,<br>Wagyu Beef Dripping Sourdough Toast | £28     |
| Jersey Rock Oysters, CUT Hot<br>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 |

### UNITED KINGDOM

|  |      |      |
|--|------|------|
| Earl Stonham Farms, Suffolk, Ribeye Steak<br>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

|                        |      |      |
|------------------------|------|------|
| Porterhouse Steak      | 38oz | £380 |
| Bone-In Tomahawk Steak | 35oz | £34  |

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### THE SAUCES

£2.50

|                         |
|-------------------------|
| House-Made Steak Sauce  |
| Red Wine Bordelaise     |
| Green Peppercorn        |
| Argentinean Chimichurri |
| Creamy Horseradish      |
| Béarnaise               |

### ADD TO THE CUTS

|                      |        |
|----------------------|--------|
| Wild Field Mushrooms | £8     |
| Caramelised Onions   | £5     |
| Organic Fried Egg    | £5     |
| Roasted Bone Marrow  | £12    |
| Shaved Black Truffle | 1g £15 |

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## MORE THAN STEAK

|  |         |
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| Housemade Spaghetti Pasta, Native Blue Lobster, Blistered Tomatoes, Tarragon       | £64     |
| Heritage Pumpkin Risotto, Taleggio, Crispy Sage, Pumpkin Seeds                     | £28     |
| Baby Spinach & Silken Tofu Dumplings, Shiitake Mushroom Bouillon, Scallion         | £22     |
| 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 summer truffles £18 | 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 Heritage Squash, Crushed Hazelnuts, Green Sauce | £14 |
| 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.