
SMALL BITES

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

STARTERS

Roasted Cauliflower Soup, Shaved Black Truffle, Brioche	£24
Burrata, Smoked Aubergine, Sesame	£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	£32
Grilled Orkney Scallop in the Half Shell, Chilli & Garlic Butter	£28
USDA Prime Beef Steak Tartare, Wagyu Beef Dripping Sourdough Toast	£28
Jersey Rock Oysters, CUT Hot Sauce & Mignonette	£24/£48

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	6oz	£164

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

Porterhouse Steak	38oz	£380
Bone-In Tomahawk Steak	35oz	£340

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

MORE THAN STEAK

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
Australian Wagyu Beef Burger, Onion, Aged Cheddar, Brioche Bun, French Fries	£36
Grilled Launceston Double CUT Lamb Chops, Argentinean Chimichurri	£38

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.