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## SMALL BITES

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

## STARTERS

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

## RAW & CHILLED

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

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## SUNDAY ROAST

Roast Grass-Fed English Beef Sirloin, Truffle Roast Potatoes, Wagyu Dripping Yorkshire Puddings, All The Trimmings	£65
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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	6oz	£164

### TASTING OF NEW YORK SIRLOIN

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

### UNITED KINGDOM

Earl Stonham Farms, Suffolk, Ribeye Steak	10oz	£145
Wagyu 21-Day Aged		
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	£340

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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
Argentinian Chimichurri	Roasted Bone Marrow	£12
Creamy Horseradish	Shaved Black Truffle	1g £20
Béarnaise		

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## MORE THAN STEAK

White Truffle Pappardelle	£56	Cornish Dover Sole à la Meunière, Preserved Lemon, Parsley, Brown Butter	£64
Heritage Pumpkin Risotto, Taleggio, Crispy Sage, Pumpkin Seeds	£28	Australian Wagyu Beef Burger, Onion, Aged Cheddar, Brioche Bun, French Fries	£36
Roasted Cep Mushrooms, Buckwheat, Almond Sauce	£28	Grilled Launceston Double CUT Lamb Chops, Argentinian Chimichurri	£38
Grilled Jumbo Australian Tiger Prawns, Red Chilli Jam & Green Mango Salsa	£28/£42		

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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	£14
Caesar Salad, Parmesan, White Anchovy	£14		

Executive Chef, Elliott Grover

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