
SMALL BITES

Spicy Tuna Tartare Cones, Sesame Miso Tuile	£19
Prawn Spring Rolls, Spiced Honey	£22
Beluga Caviar, Crème Fraîche, 30g Lemon, Herb Blinis 50g	£280 £380
Crispy Fried Beef & Prawns Wonton	£18
Honey Spicy Mayonnaise	

STARTERS

Newhouse Farm Spring Asparagus Poached Egg, Crispy Prosciutto, Hollandaise	£28
Burrata, Heritage Tomato, Black Olive Tapenade, Crispy Crouton	£24
Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette	£20
Dorset Crab & Lobster 'Louis' Cocktail, Avocado, Horseradish Panna Cotta	£28
Seared Orkney Scallops in the half Shell, Garlic & Chilli Butter	£34

RAW & CHILLED

Octopus Carpaccio, Spring Onion, Chilli, Coriander	£32
Bigeye Tuna Tartare, Tosa Soy, Ginger, Wasabi Aioli	£32
USDA Prime Beef Steak Tartare, Wagyu Beef Dripping Sourdough Toast	£28
Achill Rock Oysters, CUT Hot Sauce & Mignonette	£22/£44

FROM THE GRILL

USDA PRIME BEEF

CEDAR FARMS, AGED 35 DAYS

Filet Mignon	6oz	£82
Ribeye Steak	14oz	£96

AUSTRALIAN WAGYU BEEF

QUEENSLAND

Filet Mignon	6oz	£110
New York Sirloin	6oz	£105

JAPANESE PURE A5 WAGYU BEEF

KAGOSHIMA PREFECTURE

New York Sirloin	6oz	£160
Ribeye Steak	8oz	£170

TASTING OF NEW YORK SIRLOIN

UK Sirloin 5oz, Japanese Wagyu 3oz, Australian Wagyu 3oz	11oz	£160
---	------	------

UNITED KINGDOM

Earl Stonham Farms, Suffolk, New York Sirloin	10oz	£130
Wagyu 21-Day Aged		
28-Day Dry-Aged Native Beef Fillet on the Bone	10oz	£75
New York Sirloin	12oz	£60

LARGE CUTS TO SHARE

AUSTRALIAN WAGYU, QUEENSLAND

Bone-In Tomahawk Steak	35oz	£340
------------------------	------	------

UNITED KINGDOM

Chateaubriand	18oz	£220
---------------	------	------

THE SAUCES

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

£3

ADD TO THE CUTS

Wild Field Mushrooms	£8
Caramelised Onions	£5
Organic Fried Egg	£5
Roasted Bone Marrow	£12
Foie Gras	£22

MORE THAN STEAK

Wild Mushroom Risotto, Wild Garlic, Parmesan	£28
English Sweet Pea Agnolotti, Marjoram, Parmigiano Reggiano	£34
Roasted Cauliflower Steak, Chimichurri, Spiced Almonds	£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
Wild Sea Bass "Hong Kong" Style, Coriander Sticky Rice	£48
Grilled Launceston Double CUT Lamb Chops, Argentinian Chimichurri	£38
Stir-Fried Black Pepper Lobster, Curry Leaves & Aubergine	£64

SIDE DISHES

Désiree Potato Purée	£12
Crispy French Fries, Herbs	£12
Cavatappi Pasta Mac & Cheese	£14
Broccoli-Rapini, Tomato, Garlic	£14
Caesar Salad, Parmesan, White Anchovy	£14

Creamed Spinach, Organic Egg	£14
Wild Field Mushrooms, Japanese Shishito Peppers	£16
Tempura Onion Rings, Black Truffle Ranch	£14
Heritage Tomato Salad, Red Onion, Basil	£12
Buttered Jersey Royals	£12

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.