

BAR 45

FOOD MENU

THE OSCARS SPECIALS

Trio of Fish & Chips Cones	£14
The Famous Chicken Pot Pie	£34
Sherry Trifle	£8

COCKTAIL

GOLDEN NIGHTS	£22
Organic Cachaça, Lime Juice, Oleo-Saccharum, Veuve Clicquot Champagne Brut, Electric Fino Sherry, Mint and Bitters	

SMALL BITES

Spicy Tuna Tartare Cones, Sesame-Miso Tuile	£19
Prawns Spring Rolls, 10 Spiced Honey	£22
Mini Wagyu Beef Sliders, Brioche Buns, Truffle Mayonnaise	£24
Jersey Rock Oysters, CUT Hot Sauce & Mignonette	£22/£44
Yellowtail Sashimi, Black Truffle Ponzu, Pickled Wasabi	£32
Crispy Fried Beef & Prawn Wonton, Honey Truffle Ponzu	£18
Beluga Caviar, Crème Fraîche, Lemon Blini	30g £280/50g £380

SALADS & SANDWICHES, LARGE BITES

Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette	£20
Caesar Salad, Pecorino Romano, Caesar Dressing/with Chicken	£18/£36
Grilled Chicken Sandwich, Harissa Aioli, Cheddar, Avocado, Rocket	£30
USDA Prime Steak Sandwich, Wild Arugula, Horseradish, French Fries	£40
Australian Wagyu Beef Burger, Ogleshield Cheddar, French Fries	£36
Wolfgang's Famous Smoked Salmon Pizza/with Beluga Caviar	£36/£150
Wild Mushrooms on Toast, Shaved Black Truffle	£48
Wild Mushroom Tagliatelle, Pecorino, Shaved Black Truffle	£34

FROM THE GRILL

AUSTRALIAN WAGYU BEEF

QUEENSLAND

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

SIDES

Side Salad	£6
Broccoli-Rappini, Tomato, Garlic	£12
Crispy French Fries, Herbs/with Winter Truffles	£10/£22
Tempura Onion Rings, Black Truffle Ranch	£12
Cavatappi Pasta Mac & Cheese	£12

DESSERTS

Sticky Toffee Medjool Date	£16
Granny Smith Apple & Cinnamon Crumble	£16
Burnt Basque Cheesecake, Yorkshire Rhubarb, Pistaschio Tuile	£16
Warm Valrhona Dark Chocolate Soufflé (Available dinner only)	£16

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. All prices include VAT and exclude 15% service charge.