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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
Crispy Fried Beef & Prawns Wonton	£18
Honey Spicy Mayonnaise	

## STARTERS

Roasted Jerusalem Artichoke Soup, Black Truffle, Chives	£24
Burrata, Poached Yorkshire Rhubarb, Celery	£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

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

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## THE OSCAR'S SPECIAL

The Oscars Chicken Pot Truffle Pie	£34
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## FROM THE GRILL

### USDA PRIME BEEF

CREEKSTONE FARMS, AGED 35 DAYS

Filet Mignon	6oz	£75
Ribeye Steak	14oz	£85
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	£130
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
Porterhouse Steak	38oz	£380

SNAKE RIVER FARM, GOLD LABEL

Porterhouse Steak	38oz	£380
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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	Foie Gras	

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## MORE THAN STEAK

Wild Mushroom Housemade Tagliatelle, Pecorino, Shaved Black Truffle	£34	Cornish Dover Sole à la Meunière, Preserved Lemon, Parsley, Brown Butter	£64
Heritage Pumpkin Agnolotti, Sage Brown Butter, Pumpkin Seeds	£32	Wild Sea Bass "Hong Kong" Style, Coriander Sticky Rice	£48
Roasted Cauliflower Steak, Chimichurri, Spiced Almonds	£28	Grilled Launceston Double CUT Lamb Chops, Argentinian Chimichurri	£38
Grilled Jumbo Australian Tiger Prawns, Red Chilli Jam & Green Mango Salsa	£28/£42	Grilled Lobster, Coastal Green, Garlic & Chilli Butter	£78

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## SIDE DISHES

Désiree Potato Purée	£10	Creamed Spinach, Organic Egg	£12
Crispy French Fries, Herbs	£10	Wild Field Mushrooms, Japanese Shishito Peppers	£14
Cavatappi Pasta Mac & Cheese	£12	Tempura Onion Rings, Black Truffle Ranch	£12
Broccoli-Rapini, Tomato, Garlic	£12	Crispy La Ratte Potatoes, Garlic Aioli, Shallots	£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.