
CUT ROAST

STARTERS

Newhouse Farm Spring Asparagus, Poached Egg, Crispy Prosciutto, Hollandaise	£24
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
Achill Rock Oysters, CUT Hot Sauce & Mignonette	£22
USDA Prime Beef Steak Tartare, Wagyu Beef Dripping, Sourdough Toast	£28

MAIN COURSE

Roast Grass-Fed English Beef Sirloin, Truffle Roast Potatoes, Wagyu Dripping, Yorkshire Puddings, All The Trimmings	£65
Nut Roast, Truffle Roast Potatoes, Yorkshire Puddings, All the Trimmings	£55

Served with a welcome glass of sparkling wine
Rathfinny, Classic Cuvée, Sparkling, Sussex, England

A family-owned wine estate, established in 2010 by Mark and Sarah Driver, dedicated to producing some of the world's finest vintage sparkling wines from a perfect site in Sussex, England. Each glass is a true celebration of English winemaking expertise.

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.