



From our Raw Bar

Bobby's Selection of Oysters 4-5

Trio of Dressed Oysters 18 (add Sake 16)

Seafood Tower 85

oysters, scallop, clams, carabinero prawns, tuna sashimi,
lobster, cured brill, mussels, sea urchin & razor clams

Oscietra Caviar 50g/125g 190/485

Special Reserve Caviar 50g/125g 270/650

Starters

Artichoke Okonomiyaki curried mayo & hazelnuts 15

Burrata black truffle glazed beetroot 18

Trout Ceviche curried bean shoots & macadamias 15

Galician Octopus red chilli sausage 19

Garlic Carabinero Prawns pumpkin soup 28

Jerusalem Artichoke foie gras sauce & shiso 17

Glazed Chicken Wing stuffed with XO sauce & red shrimp 20

Black Truffle Steak Tartare chipotle & lime 20

Mains

Chargrilled Coronation Cauliflower ricotta & herb salsa 26

Fresh Pasta black truffle & walnuts 40

Glazed Hake leek hearts & XO crab bisque 30

Roasted Brill clam & seaweed beurre blanc 36

Monkfish black pudding & roasted cabbage 38

Roasted Chicken nduja & pumpkin salad 32

Iberico Pork Pluma almond mole 36

Rib Eye Steak jalapeño Béarnaise 42

Beef Fillet Bordelaise bone marrow & roasted carrot 47

Sides

Tender Leaves 6

Black Cabbage 6

Wasabi Creamed Spinach 7

French Fries 6 (add Firehouse Hot Sauce 2)

Black Truffle & Cheese Fries* 16

Head Chef
Richard Foster

*Dish contains unpasteurised cheese. A discretionary service charge of 15% will be added to your bill.
If you have any allergies or intolerances and require assistance in choosing a suitable dish please let us know.

Executive Chef
Nuno Mendes