



Our ethically-sourced ingredients are selected for quality from around the world and prepared using a range of cooking techniques inspired by the elements of Ice, Smoke, Wood and Coal. We have developed a deserved reputation for our world class beef collection, which is exemplar of our overall approach to serving food. The aging of our beef includes the use of our Himalayan Salt Chamber.

S N A C K S

MISO & FURIKAKE SOURDOUGH BREAD

Whipped Beef Butter
5.00

S M A L L

WAGYU GYOZA DUMPLINGS

Wagyu & Pork | Chilli
Ponzu Dressing
10.50

CRISPY SQUID

Salt & Togarashi A 7 Japanese Spice Blend
Tonkatsu Ketchup
12.00

JAPANESE PANCAKE

Okonomiyaki | Yuzu Kewpie Mayonnaise | Chilli
Hoisin Sauce | Shallots | Spring Onion
9.50

M FRIED CHICKEN

Gochujang Apple | Kaffir Lime
Mayonnaise
12.50

CRISPY DUCK & WATERMELON SALAD

Daikon Noodles | Pickled Cucumber | Chilli
House-made Hoisin Sauce
16.00

KINGFISH SASHIMI

Spring Onion | Chilli Oil | Radish | Lime
Bonito Dashi
15.00

SMOKED WAGYU TARTARE

Textures of Apple | Horseradish | Foie Gras
18.50

WAGYU SCOTCH EGG

Fullblood Highland Wagyu
Smoked Tomato Ketchup
12.50

S H A R I N G

ETHICAL BEEF WELLINGTON

Ethical Butcher Fillet Steak
Wagyu Pastrami | Mushroom Duxelle
Puff Pastry | Truffle Jus
75.00

KATSUOBUSHI DUCK LEG BAOS

Katsuobushi Crispy Duck
Hoisin Sauce | Pickled Cucumber
Fermented Daikon
28.50

WAGYU TASTING PLATE

Blackmore Skirt 150G
Kobe 100G
Beeswax Blackmore Sirloin 100G
250.00

INTERNATIONAL BEEF BOARD, 1 KILO

USDA Fillet
Argentine Sirloin, Argentine Rump
Ethical Butcher Prime Cut
149.50

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross-contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. All prices include VAT and a discretionary 13.5% service charge will be added to your bill.



**ALLERGEN
INFORMATION**
Scan the QR code
to view allergen
details

L A R G E

IBERICO PORK Kimchi Yuzu Nashi Pear Wasabi Leaves	29.00
PAN-FRIED HALIBUT Kale Purée Pepper Purée Sautéed Kale Smoked Halibut Sauce	38.50
CONFIT POTATO ROULADE Josper-Cooked Carrot Carrot Purée Turmeric Oil Wild Garlic Oil	16.00
SHIO KOJI MARINATED CHICKEN Black Garlic Purée Miso & Yuzu Jus	28.50

S U S T A I N A B L E S T E A K S

As part of our roadmap to becoming net zero, the beef offering in our venue is 100% carbon neutral. Whilst we work to reduce our carbon footprint at source, we have partnered with the 'Not For Sale' charity to support carbon offsetting reforestation projects in the Amazon, taking local people out of danger of modern-day slavery

RUMP Las Pampas, Argentina 250G / 350G	22.50 / 29.50
FILLET Cedar Rivers Farm, Colorado USDA PRIME 200G / 300G	55.00 / 77.00
SIRLOIN Ethical Butcher Prime Cut, England 300G	35.00
RIBEYE Ethical Butcher Beef, England 250G Las Pampas, Argentina 400G	27.50 42.00
RIBEYE ON THE BONE Ethical Butcher Beef, England 800G	90.00
STEAK ROULETTE Spin the 'wheel of steak fortune' and let the beef gods decide your dinner. From Argentine Rump to Blackmore Wagyu – you can only win!	68.00
WAGYU Beeswax Blackmore Grade 9++ Sirloin 150G Blackmore Wagyu Grade 9++ Inside Skirt 200G	115.00 47.50
KOBE GRADE 10+/A5 Fillet The Highest Grade of Kobe available in London 100G	150.00

S I D E S

WOOD-COOKED BROCCOLI Tenderstem Broccoli Fermented Chilli Brittle Burnt Aubergine	6.00	SEASONAL GREENS Cod's Roe Emulsion Cavolo Nero Swiss Chard Chilli	6.50
15 HOUR WAGYU PARMESAN CHIPS A Thousand Layer Fat Chip Finished with Parmesan Table Side Add Truffle 15.00	10.00	'CRATE TO PLATE' SALAD Mixed Leaves Confit Tomatoes Cucumber Pickled Shallots Avocado Blood Orange Vinaigrette	7.50
MISO MUSHROOM King Oyster Mushroom Miso Fermented Chilli Glaze Mushroom Ketchup Lemon Panko Crumb	8.00	TOP WITH A TREE Top any steak with a 'tree' and we will plant another sapling as part of our reforestation project	2.00
M CHIPS Triple Cooked	6.00	INVISIBLE CHIPS All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time (donation - not actual chips)	3.50
HISPI CABBAGE Black Garlic Aioli Crispy Shallots	6.00		

S A U C E S

CHIMICHURRI	3.50	BEEF DRIPPING JUS	4.00
BLACK GARLIC AIOLI	3.50	PEPPERCORN SAUCE	4.00
FIRECRACKER SAUCE	3.50		