



C L A S S I C

Our most popular dishes, chosen from a selection of the best seafood and our local farmer's finest produce
60.00 per person

Group Dining Menus

We are working hard to address the sustainability of our beef production, offsetting our beef's carbon footprint through reforestation programmes in South America and beyond, and supporting our farmers to implement holistic land management practices to reduce emissions at source

S T A R T E R S

TROUT SASHIMI

Compressed Apple | Apple Gel | Honey Dressing

WAGYU GYOZA DUMPLINGS

Wagyu & Pork | Chilli | Ponzu Dressing

CRUDITÉS

Whipped Cod's Roe | Chilli Oil

M A I N S

All served with: Roast Potatoes, Festive Vegetables and Chimichurri

SHIO KOJI MARINATED CHICKEN

Black Garlic Purée
Miso & Yuzu Jus

MISO MUSHROOM

King Oyster Mushroom | Miso Fermented Chilli Glaze
Mushroom | Ketchup | Lemon | Panko Crumb

RUMP

Las Pampas, Argentina | 250G

Upgrade to Ethical Butcher Sirloin 300G for +10.00

CHIMICHURRI BUTTER ROASTED TURKEY

Pincho Criollo Stuffing
Malbec And Cranberry Jus

D E S S E R T S

WHITE CHOCOLATE PARFAIT

Rhubarb | Miso Fudge | Grapefruit Gel

"ZERO WASTE" MANDARIN CHEESECAKE

Biscuit Base | Vanilla Cream Cheese | Mandarin Sorbet

Add A Sapling To Your Menu To Offset Your Meal

By adding a **£5 donation** to our charity partners 'Not For Sale', we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset



ALLERGEN INFORMATION

Scan the QR code to
view allergen details

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. All prices include VAT and a discretionary 13.5% service charge will be added to your bill.