

| SMALL BITES                                 |      | STARTERS  |     | RAW & CHILLED   |         |
|---|------|---|-----|---|---------|
| Spicy Tuna Tartare Cones, Sesame Miso Tuile | £19  | Asparagus Soup, Crispy Quail Egg, Shaved Asparagus                          | £24 | Yellowtail, Truffle Ponzu, Pickled Wasabi & Ginger                        | £32     |
| Prawn Spring Rolls, Spiced Honey            | £22  | Burrata, Roasted Swiss Chard, Pickled Rhubarb, Candied Walnut, Blood Orange | £32 | Bigeye Yellowfin Tuna Tartare, Avocado Cream, Kristal Caviar              | £34     |
| Beluga Caviar, Crème Fraîche, 30g           | £280 | Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette          | £20 | USDA Prime Beef Steak Tartare, Wagyu Beef Dripping Sourdough Toast        | £28     |
| Lemon, Herb Blinis 50g                      | £380 | Searched Orkney Scallops in the Half Shell, Garlic & Chilli Butter          | £34 | Achill Rock Oysters, Shallot Mignonette, Fermented Pineapple Hot Sauce    | £22/£44 |
| Wolfgang Puck’s Crab & Lobster Roll         | £28  | Grilled Wye Valley Asparagus, Duck Egg, Monks Beard, Yuzu Beurre Blanc      | £30 | Dorset Crab & Lobster ‘Louis’, Avocado, Cucumber, Horseradish Panna Cotta | £32     |
| Steak Tartare Bites, Black Truffle          | £24  |   |     |   |         |

FROM THE GRILL

USDA PRIME BEEF

CREEKSTONE FARMS, AGED 35 DAYS

|              |      |     |
|--------------|------|-----|
| Filet Mignon | 6oz  | £84 |
| Ribeye Steak | 14oz | £96 |

AUSTRALIAN WAGYU BEEF

QUEENSLAND

|                  |      |      |
|------------------|------|------|
| Filet Mignon     | 6oz  | £110 |
| New York Sirloin | 6oz  | £105 |
| Ribeye Steak     | 10oz | £125 |

JAPANESE PURE A5 WAGYU BEEF

KAGOSHIMA PREFECTURE

|                  |     |      |
|------------------|-----|------|
| Filet Mignon     | 6oz | £174 |
| New York Sirloin | 6oz | £160 |
| Ribeye Steak     | 8oz | £170 |

TASTE OF CUT

|  |      |      |
|--|------|------|
| UK Sirloin 5oz, Japanese Wagyu 3oz, Australian Wagyu 3oz | 11oz | £160 |
|--|------|------|

UNITED KINGDOM

|  |      |      |
|--|------|------|
| 28-Day Dry-Aged Native Beef Fillet on the Bone | 10oz | £78  |
| 28-Day Dry-Aged Native Beef Ribeye Steak       | 12oz | £72  |
| Kingsbury Irish Wagyu New York Sirloin         | 10oz | £115 |

LARGE CUTS TO SHARE

AUSTRALIAN WAGYU, QUEENSLAND

|                        |      |      |
|------------------------|------|------|
| Bone-In Tomahawk Steak | 35oz | £340 |
|------------------------|------|------|

THE SAUCES

| THE SAUCES              |  | £3 | ADD TO THE CUTS         |        |
|-------------------------|--|----|-------------------------|--------|
| Homemade 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      |  |    | Périgord Black Truffles | 1g £20 |
| Béarnaise               |  |    |                         |        |

MORE THAN STEAK

|  |         |   |     |
|--|---------|---|-----|
| Sweet Pea Agnolotti, Spring Peas, Parmesan                             | £34     | Grilled Cornish Dover Sole, Béarnaise Sauce                               | £64 |
| Housemade Spaghetti, Native Blue Lobster, Blistered Tomatoes, Tarragon | £68     | Tronçon of Scottish Grilled Halibut, Béarnaise Sauce                      | £52 |
| Wild Garlic Risotto, Spring Vegetables, Parmesan                       | £48     | Wild Sea Bass “Hong-Kong” style, Sticky Rice                              | £48 |
| Grilled Black Tiger Prawns, Mediterranean Salsa, Avocado Mousse        | £28/£42 | Stir-Fried Black Pepper Lobster, Nasu, Sticky Rice                        | £64 |
|  |         | Grilled Launceston Lamb Saddle, Double Lamb Chop, Argentinian Chimichurri | £48 |

SIDE DISHES

|  |     |   |     |
|--|-----|---|-----|
| Désiree Potato Purée   | £12 | Caesar Salad, Parmesan, White Anchovy           | £14 |
| Crispy French Fries, Herbs   | £12 | Creamed Spinach, Organic Egg                    | £14 |
| Cavatappi Pasta Mac & Cheese   | £14 | Broccoli-Rapini, Tomato, Garlic                 | £14 |
| Sautéed French Beans, Confit Shallots  | £12 | Wild Field Mushrooms, Japanese Shishito Peppers | £16 |
| Apple Salad, Fennel, Red Endive, Medjool Dates, Spiced Almonds, Montgomery Cheddar | £14 | Grilled Wye Valley Asparagus                    | £16 |
|  |     | Beurre Monte Jersey Royals, Marjoram            | £14 |
|  |     | Crispy Buttermilk Onion Rings, Truffle Ranch    | £14 |

Executive Chef, Elliott Grover | Head Chef, Ibrahim Arif

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of the restaurant team know on placing your order. Prices include VAT and exclude 15% service charge.