

## raw/chilled

### **oysters on the half shell**

chef's daily sauce selection, mignonette, cocktail sauce  
six 36 / twelve 68

### **tuna tartare**

soy chilli vinaigrette, pickled fresno chilli, pear, rice crackers 18

### **shrimp cocktail**

lemon, cocktail sauce 16

### **steak tartare**

crispy capers, cured egg yolk, brioche toast points 18

### **oscietra caviar** 30g

waffles, chive crème fraiche 95

## starters

### **salmon maki**

wasabi mayonnaise, red shiso 17

### **harissa flat bread** <sup>(v)</sup>

garlic harissa butter, chives 12

### **seared scallops**

pea purée, braised bacon, pickled fennel, chicken jus 24

### **wagyu meatballs**

slow-roasted tomato sauce, polenta croutons, parmesan, basil 17

## soup/salads

### **pea soup**

guanciale, shallots, chanterelle mushrooms 12

### **avocado & kale** <sup>(vg)</sup>

miso vinaigrette, crispy wild rice, mixed baby cresses 17

### **butter lettuce** <sup>(v)</sup>

mustard vinaigrette, blue cheese, buckwheat 15

### **tomato & burrata** <sup>(v)</sup>

white balsamic vinaigrette, sun-dried tomatoes, quinoa 17

### **caesar salad** <sup>(v)</sup>

parmesan crisps, garlic croutons, lemon zest 16

add grilled chicken 8

add grilled jumbo shrimp 8

## main courses

### **beef wellington**

potato purée, glazed root vegetables, red wine demi-glace 65

### **prime usda ribeye** 340g

garlic compound butter, truffle jus, braised shallot 75

### **lobster risotto**

butter-poached lobster tail, saffron broth, tomato soffritto 55

### **roasted cod**

smoked pil pil sauce, clams, braised fennel, chive oil 43

### **grilled dover sole**

brown butter grenobloise sauce 65

### **lamb chop**

butternut purée, harissa butter, kale, lamb jus 43

### **half roasted chicken**

wild mushrooms, brown butter, chicken sauce 32

### **tofu fried rice** (vg)

cabbage, kale, pickled mushrooms, spiced cashews, sesame seeds 22

## large cuts to share

served with truffle jus, garlic butter, fries

### **wagyu tomahawk** per 100g 29

### **bone-in striploin** 700g 90

### **châteaubriand** 500g 120

### **berkshire pork chop** 800g 65

## enhancements

**lobster tail** 22

**garlic butter** (v) 4

**herb butter** (v) 4

**truffle butter** (v) 5

**crab oscar** 18

## sides 8

### **baked macaroni & cheese**

smoked gouda sauce, crispy prosciutto, chives

### **parmesan fries** (v)

black truffle aioli

### **roasted summer squash** (vg)

roasted vegetables, balsamic reduction, herbs de provence

### **potato purée** (v)

crème fraiche, chives

### **market salad** (vg)

citrus vinaigrette, cucumber, tomato, quinoa