



feast menu

159 for two

minimum 2 guests, designed to be enjoyed in pairs

starters all to share

tuna tartare

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

wagyu meatballs

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

caesar salad ^(v)

parmesan crisps, garlic croutons, lemon zest

harissa flat bread ^(v)

garlic harissa butter, chives +5

large cuts choose one to share

châteaubriand 500g

served with truffle jus, garlic butter, fries

bone-in striploin 700g

served with truffle jus, garlic butter, fries

with a choice of side: market salad ^(vg) or baked macaroni & cheese

desserts choose one to share

sticky toffee pudding ^(v)

toffee sauce, dulce de leche ice cream

apple butterscotch cheesecake ^(v)

spiced apple compote, candied pecans, salted hazelnuts

(v) vegetarian (vg) vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Adults need around 2,000 kcal a day. If you have any dietary requirements, allergies, or intolerances, please inform your server before placing your order. Please be aware that while we take every precaution to prevent cross-contamination, our kitchens and food preparation areas are not allergen-free environments. All prices are inclusive of VAT at the current rate. A discretionary 15% service charge will be added to your bill.

Scan for calories

