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# CUT STEAK & SALAD

## THE STEAK

CHOICE OF:

28-Day Dry-Aged Native Beef Ribeye Steak (10oz)

Trocon of Scottish Grilled Halibut, Béarnaise Sauce

Roasted Cauliflower Steak, Chimichurri, Spiced Almonds

## THE SALAD

CHOICE OF:

Hearts of Romaine Caesar Salad, Creamy Garlic Vinaigrette

Burrata, Roasted Swiss Chard, Pickled Rhubarb, Candied Walnut, Blood Orange

Apple Salad, Fennel, Red Endive, Medjool Dates, Spiced Almonds, Montgomery Cheddar

Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette

Mediterranean Salad, Cucumber, Onion, Olives, Tomatoes, Pine Nuts, Feta

## SIDE DISHES

Crispy French Fries, Herbs £12

Cavatappi Pasta Mac & Cheese £14

Désiree Potato Purée £12

## ADD TO THE CUTS

Caramelised Onions £5

Organic Fried Egg £5

Foie Gras £18

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£45 PER PERSON

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.