

SMALL BITES

Spicy Tuna Tartare Cones, Sesame Miso Tuile	£19
Prawn Spring Rolls, Spiced Honey	£22
Beluga Caviar, Crème Fraîche, 30g	£280
Lemon, Herb Blinis 50g	£380
Wolfgang Puck's Crab & Lobster Roll	£28
Steak Tartare Bites, Black Truffle	£24

STARTERS

Spiced Roasted Cauliflower Soup, Mediterranean Tuile, Cauliflower Couscous	£28
Burrata, Heritage Autumn Pumpkin, Black Truffle	£32
Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette	£20
Searched Orkney Scallops in the Half Shell, Garlic & Chilli Butter	£34

RAW & CHILLED

Yellowtail, Truffle Ponzu, Pickled Wasabi & Ginger	£32
Bigeye Yellowfin Tuna Tartare, Avocado Cream, Kristal Caviar	£34
USDA Prime Beef Steak Tartare, Wagyu Beef Dripping Sourdough Toast	£28
Achill Rock Oysters, Shallot Vinaigrette & Honey Truffle Ponzu	£22/£44
Dorset Crab & Lobster 'Louis', Avocado, Cucumber, Horseradish Panna Cotta	£32

FROM THE GRILL

USDA PRIME BEEF

CEDAR 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
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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
Kingsbury Irish Wagyu Ribeye	10oz	£115

LARGE CUTS TO SHARE

AUSTRALIAN WAGYU, QUEENSLAND

Bone-In Tomahawk Steak	35oz	£340
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THE SAUCES

Homemade Steak Sauce
Red Wine Bordelaise
Green Peppercorn
Argentinian Chimichurri
Creamy Horseradish
Béarnaise

£3

ADD TO THE CUTS

Wild Field Mushrooms	£8
Caramelised Onions	£5
Organic Fried Egg	£5
Roasted Bone Marrow	£12
Alba White Truffles	1g £35
Foie Gras	£18

MORE THAN STEAK

Pumpkin Agnolotti, Roasted Heritage Pumpkin, Parmesan	£34	Troncon of Scottish Grilled Halibut, Béarnaise Sauce	£52
Mushroom Risotto, Black Truffle, Crispy Maitake, Parmesan	£48	Wild Sea Bass "Hong-Kong" style, Sticky Rice	£48
Grilled Cornish Dover Sole, Béarnaise Sauce	£64	Whole Roasted Native Lobster, Garlic Butter, Coastal Greens	£64
Grilled Australian Jumbo Tiger Prawns, Black Pepper, Red Chilli, Wasabi Mayonnaise	£28/£42	Grilled Launceston Lamb Saddle, Lamb Chop, Maitake, Split Yoghurt	£48

Roasted Bronze Turkey with Sage & Onion Stuffing and All The Trimmings £65

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	Braised Red Cabbage, Golden Raisins, Winter Spices	£14
		Dukkah Crusted Heritage Winter Carrots, Labneh	£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.