
SMALL BITES

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

STARTERS

Leek and Roasted Russet Potato Soup, Caramelised Onion Brioche	£24
Baby Heritage Beetroots, Burrata, Blood Orange, Walnuts, Radicchio & Dandelion	£32
Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette	£20
Apple Salad, Fennel, Endive, Dates, Spiced Almonds, Feta Cheese	£18
Seared Orkney Scallops in the Half Shell, Garlic & Chilli Butter	£34

RAW & CHILLED

Yellowtail, Truffle Ponzu, Pickled Wasabi & Ginger	£32
Bigeye Tuna Tartare, Wasabi, Chili Aioli, Pickled Ginger, Togarashi Crisps, Tosa Soy	£34
USDA Prime Beef Steak Tartare, Wagyu Beef Dripping Sourdough Toast	£28
Achill Rock Oysters, Shallot Mignonette, Fermented Pineapple Hot Sauce	£22/£44
Dorset Crab & Lobster 'Louis', Avocado, Cucumber, Horseradish Panna Cotta	£32

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
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MORE THAN STEAK

Roasted Delice Pumpkin Agnolotti, Sage Brown Butter, Pine Nuts, Parmesan Reggiano	£34
Wild Mushroom Risotto, Trumpet Chanterelles, Winter Black Truffle, Parmesan Reggiano	£48
Cornish Dover Sole, à la Meunière	£64
Grilled Seabass Fillets, Caviar Beurre Blanc, Cucumber	£48

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
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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
Winter Black Truffle	1g £20

SIDE DISHES

Désiree Potato Purée	£12	Broccoli-Rapini, Tomato, Garlic	£14
Crispy French Fries, Herbs	£12	Wild Field Mushrooms, Japanese Shishito Peppers	£16
Cavatappi Pasta Mac & Cheese	£14	Honey Glazed Heritage Carrots, Lime Yoghurt, Dukkah	£14
Sautéed French Beans, Confit Shallots	£12	Crispy Buttermilk Onion Rings, Truffle Ranch	£14
Creamed Spinach, Organic Egg	£14	Herb Crusted Grilled Winter Cabbage, Lime	£16

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.