

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

Roasted Pumpkin Soup, Basil Pesto, Taleggio Cheese Straw	£24
Roasted Heritage Pumpkin, Burrata, Aged Balsamic, Rocket	£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, 34 Pickled Ginger, Togarashi Crisps, Tosa Soy	
USDA Prime Beef Steak Tartare, Wagyu Beef Dripping Sourdough Toast	£28
Achill Rock Oysters, Shallot	£22/£44
Mignonette, Fermented Pineapple Hot Sauce	
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

Heritage Pumkin Agnolotti, Sage, Pine Nuts, Parmesan Reggiano	£34
Housemade Pappardelle, Alba White Truffle	£80
Wild Mushroom Risotto, Chanterelles, Winter Black Truffle, Parmesan Reggiano	£48
Grilled Black Tiger Prawns, Mediterranean Salsa, Avocado Mousse	£28/£42

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	£3	ADD TO THE CUTS	
Red Wine Bordelaise		Wild Field Mushrooms	£8
Green Peppercorn		Caramelised Onions	£5
Argentinian Chimichurri		Organic Fried Egg	£5
Creamy Horseradish		Roasted Bone Marrow	£12
Béarnaise		Winter Black Truffle	1g £20
		Alba White Truffle	1g £38

Cornish Dover Sole, à la Meunière	£64
Grilled Seabass Fillets, Caviar Beurre Blanc, Cucumber	£48
Salmon “Hong-Kong” Style, Sticky Rice	£48
Grilled Scottish Lobster, Sea Greens, Chili Butter	£64
Grilled Launceston Lamb Saddle, Double Lamb Chop, Cucumber Raita	£48

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		

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.