
CUT STEAK & SALAD

THE STEAK

CHOICE OF:

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

Grilled Sea Bass Fillets, Caviar Beurre Blanc, Cucumber

Roasted Cauliflower Steak, Chimichurri, Spiced Almonds

THE SALAD

CHOICE OF:

Hearts of Romaine Caesar Salad, Creamy Garlic Vinaigrette

Baby Heritage Beetroots, Burrata, Blood Orange, Candied Walnuts, Radicchio & Dandelion

Apple Salad, Fennel, Red Endive, Medjool Dates, Spiced Almonds, Feta Cheese

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

Roasted Bone Marrow £12

£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.