

SMALL BITES

Spicy Tuna Tartare Cones	£19
Sesame Miso Tuile	
Prawn Spring Rolls, Spiced Honey	£22
Crispy Beef & Prawns Wontons,	£24
Chilli and Garlic	
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,	£24
Taleggio Cheese Straw	
Roasted Heritage Pumpkin, Burrata,	£32
Aged Balsamic, Rocket	
Butter Lettuce Salad, Avocado,	£20
Stilton, Champagne-Herb Vinaigrette	
Apple Salad, Fennel, Endive, Dates,	£18
Spiced Almonds, Feta Cheese	
Seared Orkney Scallops in the Half	£34
Shell, Garlic & Chilli Butter	

RAW & CHILLED

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

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,	11oz £160
Australian Wagyu 3oz	

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

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

MORE THAN STEAK

Heritage Pumkin Agnolotti, Sage, Pine Nuts, Parmesan Reggiano	£34	Cornish Dover Sole, à la Meunière	£64
Housemade Pappardelle, Alba White Truffle	£80	Grilled Seabass Fillets, Caviar Beurre Blanc, Cucumber	£48
Wild Mushroom Risotto, Chanterelles, Winter Black Truffle,	£48	Salmon “Hong-Kong” Style, Sticky Rice	£48
Parmesan Reggiano		Australian Wagyu Beef Burger, Onion, Aged Cheddar,	£36
Grilled Black Tiger Prawns, Mediterranean Salsa,	£28/£42	Brioche Bun, French Fries	
Avocado Mousse		Grilled Launceston Lamb Saddle, Double Lamb Chop,	£48
		Cucumber Raita	

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.