



STARTERS

LIL' BRGS, WAGYU BEEF,
SPECIAL SAUCE, SESAME SEED BUN - 11
ADD TRUFFLE - 6

FISH SOUP, ROUILLE, GRUYERE, CROUTES - 12

GRILLED OCTOPUS, OLIVES, PANISSE, TOMATO - 12

HAM HOCK, CHICKEN & YOUNG LEEK TERRINE,
PICKLES BRIOCHE - 9

AIR DRIED HAM, ROSEMARY FIGS,
BERKSWELL CHEDDAR, SALT BREAD - 9

SOFT SHELL CRAB SLIDERS, WASABI REMOULADE,
PICKLED GINGER - 14

SALADS

ICEBERG, PULLED PORK, PULLED BREAD,
BLUE CHEESE, CRISPY ONIONS - 9

WATERMELON, FETA, CUCUMBER,
OLIVES, MINT - 9

DEVON CRAB, GRAPEFRUIT, SPICY CRACKERS - 12

WARM BEEF, CRISPY SHALLOT,
WATERCRESS - 9

QUINOA, POMEGRANATE, SWEET POTATO,
AVOCADO - 9

RAW BAR

SCALLOP CEVICHE, AVOCADO, ORANGE,
CELERY, CORIANDER, LIME - 11

CUCUMBER CEVICHE, GREEK YOGHURT, GREEN
TOMATO CAVIAR, GRAPEFRUIT & MANDARIN - 8

TUNA TARTARE, DASHI WASABI PEPPER
SAUCE & CAVIAR - 13.5

WAGYU CEVICHE, CAULIFLOWER,
WHITE CHOCOLATE - 26

BEEF TARTARE, FRIED DUCK EGG - 14

Head Chef - Stefano Lorenzini / Executive Chef - Roberto Mercandino

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages. Allergen information is available on request from your server.

A discretionary service charge of 12.5% will be added to your bill.



MAINS

BRAISED USDA SHORT RIB, MOLASSES
MOP & ONION SALAD - 21

SLOW-COOKED VENISON LOIN, BRAISED FARRO,
RAISIN & CARROT MASCARPONE - 25

BRAISED LAMB SHOULDER SHEPHERD'S PIE - 18

CORNISH HAKE, MUSSELS, CELERIAC, WATERCRESS,
MUSSEL KETCHUP, SEA VEGETABLES - 18

ROAST BASS, POTATO PURÉE, SAFFRON,
ARTICHOKE - 20

NATIVE LOBSTER FISH FINGERS,
WASABI MAYONNAISE - 45

WESTCOMBE RICOTTA & SPINACH CANNELLONI - 20

WHOLE BABY CHICKEN, ROSEMARY ROASTED
POTATOES - 20

STEAK

SMALL

USDA NEW YORK STRIP 250G - 29

ENGLISH FILLET 200G - 28

USDA FILLET 200G - 41

MEDIUM

USDA RUMP 300G - 35

USDA SIRLOIN 350G - 40

USDA RIB EYE 400G - 48

BONE IN SIRLOIN 500G - 50

LARGE

USDA SIRLOIN 530G - 60

USDA T BONE 600G - 56

USDA BONE IN RIB 750G - 65

PRIME CUTS

WAGYU PER 100G - 50

TOMAHAWK 1KG - 98

WHOLE CUTS

All served with STK sauce. Ask your server for cooking times.

STRIP - 115 per kg RIBEYE - 130 per kg CHATEAUBRIAND - 160 for 750g

SAUCES - 2

STK

STK BOLD

BÉARNAISE

PEPPER

RED WINE

MOTHER

TOPPINGS

DUCK EGG - 4 BACON & BLUE CHEESE - 5 PEPPER CRUST - 4

POACHED LOBSTER TAIL - 17 GRILLED KING PRAWNS - 14 FOIE GRAS - 8

SIDES

MAC & CHEESE - 6 LOBSTER MAC & CHEESE - 14 PARMESAN TRUFFLE CHIPS - 6 FRIES - 4

NEW POTATOES & MINT BUTTER - 4 ROASTED FIELD MUSHROOMS - 4.5

GRILLED COURGETTES WITH TUNWORTH CHEESE - 5 CREAMED SPINACH - 5

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