
STARTERS

TEMPURA SEA SCALLOPS - 17
CAULIFLOWER & WHITE STURGEON CAVIAR

FRIED BURFORD BROWN EGG - 13
PORCINI CUSTARD, VELOUTE, OSSAU IRATY
& CRISPY CHESTNUT BREAD

LIL' BRGS - 12
USDA BEEF, SPECIAL SAUCE, SESAME SEED BUN

SOFT SHELL CRAB SLIDERS - 14
WASABI REMOULADE, PICKLED GINGER

ROASTED OCTOPUS - 13
OLIVES, SUNDRIED TOMATOES, CHICKPEAS

SALADS

JUMBO LUMP CRAB - 14
CUCUMBER SALAD, PONZU-MAYO DRESSING

COMPRESSED WATERMELON SALAD - 9
CREAMED FETA, CUCUMBER, OLIVE CRUMBS, MINT

NAKED CAESAR SALAD - 9
CORN BREAD, CORN SALSA
ADD SOUTHERN FRIED CHICKEN POPCORN - 8

CHOPPED SALAD - 8
PEAS, AVOCADO, CUCUMBER, CROUTONS, MATURE CHEDDAR

CURLY LETTUCE - 10
WATERCRESS & FIG DRESSING POACHED PEAR,
BLUE CHEESE & MAPLE CANDIED WALNUTS

RAW BAR

SOY CURED BEEF TARTARE - 12
SRIRACHA & PICKLED SHIMEJI MUSHROOM

ROSSO SHRIMP CARPACCIO - 14
AVOCADO CREAM, ORANGE OIL & CROUTES

PASTRAMI CURED SALMON - 12
SEEDED LEVASH BREAD & BEETROOT TEXTURE

YELLOW FIN TUNA CEVICHE - 14
RADISH, BLACK SESAME SEED PESTO, PAPRIKA CORN CRISPS

SCOTTISH JUNIPER SMOKED VENISON - 12
RED CURRANT, SOURDOUGH BREAD & CHESTNUT MUSTARD



USDA GRAIN FED STEAKS

SMALL

- FILLET 200G - 41
- NEW YORK STRIP 250G - 29
- SANTA MARIA TRI TIP 200G - 25

MEDIUM

- FILLET 300G - 60
- SIRLOIN 350G - 40
- RIB EYE 350G - 45

LARGE (SLICED)

- SIRLOIN 500G - 57
- T BONE 600G - 56

BRITISH GRASS FED

- SIRLOIN ON THE BONE 400G - 29
- TOMAHAWK 900G - 85
- 28 DAYS DRY AGED SCOTTISH RIB 950G - 80

DELICACY

- AMERICAN WAGYU SIRLOIN PER 100G - 32

MAINS

- DORSET LAMB CUTLET - 26
- HEIRLOOM CARROTS, DUKKA SPICES

- NORTH SEA COD - 22
- BEER BATTER PEARLS, BUTTERNUT SQUASH & TARTARE EMULSION

- FOREST OF DEAN WILD BOAR - 24
- CUTLET, SAUSAGE & BRAISED SHOULDER, ROASTED APPLE & PARSNIP

- CORN FED BBQ CHICKEN BREAST - 20
- CELERY & OLIVE CRUSHED POTATOES

- ROASTED MONKFISH TAIL - 25
- CANNELINI BEANS, MINI CHORIZO & SEA HERBS

- PAN FRIED SALMON - 21
- PEAS & BEANS, SHITAKE MUSHROOM, SAMPHIRE & CASHEW CREAM

- BRAISED USDA BEEF SHORT RIB - 23
- BOURBON GLAZE, CELERIAC, ROSCOFF ONION & HASHES

- WILD MUSHROOM - 20
- CAVOLO NERO, YUCCA & FETA MASH, MOJO SAUCE

USDA GRAIN FED XL CUTS

- SIRLOIN - 115 per kg
- RIBEYE - 130 per kg
- CHATEAUBRIAND - 135 for 750g

SAUCES (COMPLIMENTARY WITH EACH STEAK) - 2

- STK
- STK BOLD
- BÉARNAISE
- PEPPERCORN
- RED WINE
- BBQ

TOPPINGS

- GARLIC BUTTER - 2
- PEPPER CRUST - 2
- SMOKED BACON & BLUE CHEESE - 5
- DUCK EGG - 4
- CRAB CAKE - 11
- LIME & CHILLI TWIN KING PRAWNS - 14
- ROASTED PERSILLADE PORTOBELLO MUSHROOM - 6
- GRILLED LOBSTER TAIL - 16

SIDES

- MAC & CHEESE - 6
- LOBSTER MAC & CHEESE - 14
- GOCHUJANG COLESLAW - 6
- PARMESAN TRUFFLE CHIPS - 7
- FRENCH FRIES - 4
- POTATO MOUSSELINE & PANCETTA - 6
- GREEN BEANS WITH SMOKY SHALLOTS - 6
- CREAMED SPINACH - 5
- BEETROOT HONEY & MUSTARD SALAD - 7

Head Chef - Stefano Lorenzini / Executive Chef - Vincent Menager

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.