



## LUNCH MENU

---

### STARTERS

- TUNA TARTARE, DASHI WASABI PEPPER SAUCE  
& CAVIAR - 13.5
- ROASTED OCTOPUS, OLIVES, SUNDRIED TOMATOES  
AND CHICKPEAS - 12
- SOFT SHELL CRAB SLIDERS, WASABI REMOULADE,  
PICKLED GINGER - 14
- BEEF MEATBALL, ROASTED TOMATO SAUCE  
AND SOURDOUGH - 9
- LIL' BRGS, WAGYU BEEF, SPECIAL SAUCE,  
SESAME SEED BUN - 11
- BEEF TARTARE, FRIED DUCK EGG - 13.5

### 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 FLANK, CRISPY SHALLOT,  
WATERCRESS - 9
- QUINOA, POMEGRANATE, SWEET POTATO,  
AVOCADO - 9

---

### MAINS

- STK SANDWICH, TOMATO RELISH, LETTUCE  
& MUSTARD MAYO - 22
- STK BURGER, BACON, CHEDDAR SPECIAL SAUCE - 22
- HALLOUMI SANDWICH, TOMATO, AVOCADO  
AND ROCKET - 16
- WHOLE BABY CHICKEN, ROSEMARY ROASTED  
POTATOES - 20
- CORNISH HAKE, MUSSELS, CELERIAC, WATERCRESS,  
MUSSEL KETCHUP, SEA VEGETABLES - 19
- ROAST BASS, POTATOES, SAFFRON,  
ARTICHOKE - 22
- WESTCOMBE RICOTTA & SPINACH CANNELLONI - 20

---

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.



---

## GRILLED

### SMALL

ENGLISH FILLET 200G - 28  
USDA NEW YORK STRIP 250G - 29  
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

TOMAHAWK 1KG - 98  
WAGYU PER 100G - 50

---

## 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

PEPPER CRUST - 4 BACON & BLUE CHEESE - 5 DUCK EGG - 4  
GRILLED KING PRAWN - 14 FOIE GRAS - 8 POACHED LOBSTER TAIL - 17

---

## SIDES

MAC & CHEESE - 6 LOBSTER MAC & CHEESE - 14 PARMESAN TRUFFLE CHIPS - 6 FRIES - 4  
ROASTED FIELD MUSHROOMS - 4.5 GRILLED COURGETTES WITH TUNWORTH CHEESE - 5  
NEW POTATOES & MINT BUTTER - 4 CREAMED SPINACH - 5

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.