



Our ethically sourced ingredients are selected for quality from around the world and prepared using a range of cooking techniques inspired by the elements of Ice, Smoke, Wood and Coal

MISO & FURIKAKE SOURDOUGH BREAD

Whipped Beef Butter

3.50

S M A L L P L A T E S

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CHICKEN LIVER PARFAIT

Kalamansi Gel | Miso & Furikake Sourdough

10.00

YELLOW FIN TUNA

Yuzu & Verjuice Dressing | Spring Onion | Chilli

12.00

KING FISH SASHIMI

Pink Grapefruit Juice | Chive Oil | Wasabi Leaf

14.00

CHALK FARM TROUT SASHIMI

Smoked Soy Sauce | Apricot Vinegar

Ponzu | Crispy Caper | Wakame | Tapioca Cracker

9.50

ICE SAMPLER

Choose 3 of the above to taste in sampler size

26.50

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YAKITORI

Choose from the below,
brushed with tare and served with
Yuzu Koshu emulsion

RIBEYE BEEF | 8.00

PORK BELLY | 6.00

MONKFISH | 7.00

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M FRIED CHICKEN

Gochujang Apple | Kaffir Lime Mayonnaise

Soy Powder

11.50

WAGYU TARTARE

Apple | Horseradish | Foie Gras

16.00

WHIPPED CODS ROE

Ikura Caviar | Lovage Oil | Sourdough Flatbread

7.00

OX TAIL RAVIOLO

Celeriac | Spinach | Oxtail Jus

16.00

MISO MUSHROOM

King Oyster Mushroom | Miso

Fermented Chilli Glaze | Mushroom Ketchup

Lemon Panko Crumb

8.50

KATSUOBUSHI DUCK LEG

Smoked Bonito | Hoisin Sauce

Pickled Cucumber | Fermented Diakon | Bao

19.50

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L A R G E P L A T E S

- (S) **DINGLEY DELL PORK BELLY** 22.50
Glazed Habanero Vinegar | Smoked Soy Sauce | Damson Jelly | Dashi
- (C) **BLACK GNOCCHI** 15.00
Artichoke | Spinach | Pear | Parmesan
- (C) **TANDOORI MONKFISH** 25.00
Pickled Pumpkin Relish | Pumpkin Velouté
- (S) **CROWN OF DUCK** (for two) 45.00
14 Day Aged | Duck Fat | Pine Needle Jus
- (W) **FIRE COOKED CHICKEN** 18.50
Grilled Corn | Hasselback Potato | Seaweed Miso Butter | Corn Puree | Chicken Jus
- (C) **VENISON CHATEAUBRIAND** (for two) 60.00
Fermented Blueberry | Venison Jus

We have developed a deserved reputation for our world class beef collection, which is exemplar of our overall approach to serving food. The aging of our beef includes the use of our Himalayan Salt Chamber

PRIME CUTS

RUMP

Las Pampas, Argentina | 250G / 350G

18.50 / 25.00

FILLET

Ashdale Farm, Somerset England | 250G

31.50

Cedar Rivers Farm, Colorado | USDA PRIME | 200G / 300G

50.00 / 70.00

SIRLOIN

Ashdale Farm, Somerset England | 300G

29.50

Cedar Rivers Farm, Colorado | USDA PRIME | 400G

55.00

RIBEYE

Las Pampas, Argentina | 400G

36.50

ON THE BONE

SIRLOIN 65 Day Dry Aged | Ashdale Farm, Somerset England | 500G

55.00

RIBEYE 35 Day Dry Aged | Ashdale Farm, Somerset England | 800G

70.00

STEAK ROULETTE

65.00

Spin the 'wheel of steak fortune' and let the beef gods decide your dinner.

From Argentine Rump to Blackmore Wagyu – you can only win!

K O B E A N D W A G Y U

BLACKMORE WAGYU GRADE 9++

Inside Skirt | 200G

39.50

Wet Aged Sirloin | 150G

85.00

BEESWAX BLACKMORE WAGYU

Sirloin | 100G

68.00

Aged in our Himalayan Salt Chamber,
cooked and served the traditional Japanese way
at your table with artisan soy

KOBE GRADE 10+ / A5

Fillet | 100G

125.00

The highest grade of Kobe
available in London

S H A R I N G B O A R D S

INTERNATIONAL BEEF BOARD 1 KILO

USDA Sirloin | Argentinian Ribeye and Rump

British Fillet and Sirloin

125.00

WAGYU TASTING PLATE

Blackmore Skirt 150G | Kobe 100G

Beeswax Blackmore Sirloin 100G

250.00

S I D E S

M CHIPS

Triple Cooked

5.50

BABY CARROTS

Chickpea | Sunflower Seed

Sumac Crisp

5.50

BROCCOLI

Tenderstem Broccoli

Fermented Chilli Brittle

Burnt Aubergine

5.50

XO CABBAGE

Fermented Garlic Puree

8.50

HERITAGE TOMATO SALAD

Tomato Vinaigrette

6.50

CRISP LETTUCE SALAD

Yogurt Dressing

Cured Egg Yolk

5.00

INVISIBLE CHIPS

All proceeds go to Hospitality
Action, who are committed
to getting the hospitality
industry back on its feet,
one portion at a time
(donation - not actual chips)

3.50

S A U C E S A N D T O P P I N G S

CHIMICHURRI

3.00

FIRECRACKER SAUCE

3.00

MAYTAG BLUE CHEESE

3.00

FRIED DUCK EGG

2.50

BLACK GARLIC AIOLI

3.00

BEEF DRIPPING JUS

3.00

MALBEC ONIONS

3.00