



ICONS MENU

The chef's selection of iconic flavours from the grill
£75.00 per person

STARTERS

WAGYU TARTARE

Apple | Horseradish | Foie Gras

NATIVE SCALLOP ON ICE

Fig Leaf Oil | Pickled Cucumber | Cherry Blossom Vinegar | Salmon Mousse | Grapes

CHALK FARM TROUT SASHIMI

Smoked Soy Sauce | Apricot Vinegar | Ponzu | Crispy Caper | Wakame | Tapioca Cracker

MAINS All served with a selection of sides and sauces

BLACKMORE WAGYU

Inside Skirt | 250g

GRILLED HALIBUT

Red Pepper Purée | Tomato Powder | Sautéed Baby Turnip | Smoked Turbot Sauce | Chive Oil

USDA PRIME *(£10 supplement)*

Wet Aged Fillet | 250g

DESSERTS

YUZU & MISO TART

Smoked Sesame Seed Ice Cream

SNICKERS

Chocolate | Milk Biscuit | Nougat | Dulce Ice Cream

STRAWBERRY AND APPLE CRUMBLE

Custard Ice Cream

All prices include VAT. A discretionary 12.5% service charge will be added to the bill. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.