



## ICONS MENU

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

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### STARTERS

#### WAGYU TARTARE

Apple | Horseradish | Foie Gras

#### NATIVE SCALLOP ON ICE

Green Tomatoes | Salted Cucumber | Capers | Gherkin |  
Olive Oil | Lemon Verbena

#### YELLOW FIN TUNA

Yuzu & Verjuice Dressing | Spring Onion | Chilli

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### MAINS All served with a selection of sides and sauces

#### BLACKMORE WAGYU

Inside Skirt | 250g

#### MACADAMIA BRILL

Fermented Courgette | Courgetti Puree | Macadamia Puree |  
Roasted Macadamia

#### USDA PRIME *(£10 supplement)*

Wet Aged Fillet | 250g

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### DESSERTS

#### YUZU & MISO TART

Smoked Sesame Seed Ice Cream

#### SNICKERS

Chocolate | Milk Biscuit | Nougat | Dulce Ice Cream

#### CLEMENTINE, APPLE AND CRANBERRY CRUMBLE

White Chocolate Sorbet | Warm Anglaise

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.