



## I C O N S

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

## S T A R T E R S

### WAGYU TARTARE

Apple | Horseradish | Foie Gras

### OX TAIL RAVIOLO

Celeriac | Spinach | Oxtail Jus

### KING FISH SASHIMI

Pink Grapefruit Juice | Chive Oil | Wasabi Leaf

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## M A I N S

All served with a selection of sides and sauces

### BLACKMORE WAGYU

Inside Skirt | 250g

### DINGLEY DELL PORK BELLY

Glazed Habanero Vinegar | Smoked Soy Sauce | Damson Jelly | Dashi

### RIBEYE *(£10 supplement)*

Las Pampas, Argentina | 400G

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## D E S S E R T S

### SNICKERS

Chocolate | Milk Biscuit | Nougat | Dulce Ice Cream

### BROWN BUTTER CAKE

Roast Artichoke Ice Cream | Wood Cooked Banana Sauce

### CLEMENTINE, APPLE & 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.