



Our award-winning grill restaurant has a focus on Provençal inspirations and ethically sourced ingredients selected for quality, seasonality, sustainability and zero waste. The menu is prepared using a range of cooking techniques inspired by the elements of Ice, Smoke, Wood and Coal. We have a reputation for our unique and award-winning 'Carbon Neutral' beef and Wagyu selection, some of which we age in our Himalayan Salt Chamber

## S N A C K S

### MINI BAGUETTE, OLIVES & TAPANADE

Early Harvest Olive Oil  
5.00

### CRUDITES

'Crate to Plate' Vegetables in Edible Soil | Sauce Rouille  
9.00

## S M A L L

PLATS DE  
PROVENCE

### COBIA TARTARE

St Ewe Egg | Onion | Crispy Caper  
Smoked Citrus Olive Oil Dressing  
18.00

### BURRATA DE GRASSE

Confit Tomatoes | Tomato Gel | Lavendar  
Perfume of Provence  
13.50

### LOBSTER & AVOCADO SALAD

Pancetta | Fresh Wasabi | Mirabeau Gin  
Our Home Grown Salad  
25.00

SIGNATURE  
DISHES

### MISO MUSHROOM

King Oyster Mushroom  
Miso Fermented Chili Glaze | Mushroom  
Ketchup | Lemon | Panko Crumb  
10.00

### WAGYU SCOTCH EGG

Smoked Ketchup  
12.00

### WAGYU TARTARE

Apple | Horseradish | Foie Gras  
16.50

### YELLOW FIN TUNA TATAKI

Seaweed | Spring Onion & Ginger | Chilli  
Aged Soy | Yuzu Ponzu  
16.00

### M FRIED CHICKEN

Gochujang Apple  
Kaffir Lime Mayonnaise | Soy Powder  
12.50

## S H A R I N G

PLATS DE  
PROVENCE

### SALT-BAKED SEABASS

"Crate to Plate" Salad | Salmoriglio | Lemon  
65.00

### BREADED RIB OF VEAL

Crumbed | Anchovies | Capers | Parsley  
85.00

BEEF  
BOARDS

### WAGYU TASTING PLATE

Blackmore Skirt 150G  
Kobe 100G  
Beeswax Blackmore Sirloin 100G  
250.00

### INTERNATIONAL BEEF BOARD, 1 KILO

USDA Sirloin  
Argentinian Ribeye & Rump  
British Fillet & Sirloin  
140.00

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross-contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. All prices include VAT and a discretionary 12.5% service charge will be added to your bill

## L A R G E

PLATS DE PROVENCE	<b>ARTICHOKE SALAD</b> Artichoke Purée   Beans   Grilled Peaches Brushed with Habanero Glaze	18.50
	<b>PAN-FRIED HALIBUT</b> Basil & Courgette Purée   Smoked Halibut Jus   Grapes   Olives	38.00
	<b>DUCK &amp; WATERMELON</b> Duck Breast   Duck Biegnet   Compressed Vodka Watermelon   Duck & Watermelon Jus	28.50
SIGNATURE DISHERS	<b>BLACK GNOCCHI</b> Artichoke   Spinach   Pear   Parmesan	16.00
	<b>FIRE COOKED CHICKEN</b> Grilled Corn   Hasselback Potato   Seaweed Miso Butter   Corn Puree   Chicken Jus	20.00

## S U S T A I N A B L E S T E A K S

As part of our roadmap to becoming net zero, the beef offering in our venue is 100% carbon neutral. Whilst we work to reduce our carbon footprint at source, we have partnered with the 'Not For Sale' charity to support carbon offsetting reforestation projects in the Amazon, taking local people out of danger of modern-day slavery

<b>RUMP</b> Las Pampas, Argentina   250G / 350G	20.50 / 29.00
<b>FILLET</b> Cedar Rivers Farm, Colorado   USDA PRIME   200G / 300G	52.00 / 75.00
<b>SIRLOIN</b> Ashdale Farm, Somerset England   300G	34.00
<b>RIBEYE</b> Las Pampas, Argentina   400G	40.50
<b>ON THE BONE</b> Ribeye 35 Day Dry Aged   Ashdale Farm, Somerset England   800G Sirloin 65 Day Dry Aged   Ashdale Farm, Somerset England   500G	75.00 58.00
<b>STEAK ROULETTE</b> Spin the 'wheel of steak fortune' and let the beef gods decide your dinner. From Argentine Rump to Blackmore Wagyu – you can only win!	68.00
<b>WAGYU</b> Beeswax Blackmore Grade 9++ Sirloin   150G Blackmore Wagyu Grade 9++ Inside Skirt   200G French Wagyu   Full Blooded   Asado Ribs   200G	115.00 45.00 65.00
<b>KOBE GRADE 10+ / A5</b> Fillet   The Highest Grade of Kobe available in London   100G	150.00

## S I D E S

<b>WOOD COOKED BROCCOLI</b> Tenderstem Broccoli   Fermented Chilli Brittle Burnt Aubergine	5.50	<b>M CHIPS</b> Triple Cooked	5.50
<b>15 HOUR WAGYU PARMESAN CHIPS</b> A Thousand Layer Fat Chip   Finished with Parmesan Table Side Add Truffle   15.00	8.00	<b>BOULANGÈRE GRATIN</b> Potatoes   Onions   Chicken Stock	5.50
<b>'CRATE TO PLATE' SALAD</b> Home Grown Lettuce   Yoghurt Dressing Pickled Shallots   Cured Egg Yolk	6.50	<b>RATATOUILLE WHEEL</b> Tomatoes   Aubergine   Courgettes	5.00
		<b>HERITAGE TOMATO SALAD</b> Tomato Vinaigrette	7.00

## S A U C E S

<b>CHIMICHURRI</b>	3.00
<b>BLACK GARLIC AIOLI</b>	3.00
<b>FIRECRACKER SAUCE</b>	3.00
<b>BEEF DRIPPING JUS</b>	3.00
<b>MAYTAG BLUE CHEESE</b>	3.00

<b>TOP WITH A TREE   2.00</b> Top any steak with a 'tree' and we will plant another sapling as part of our reforestation project
<b>INVISIBLE CHIPS   3.50</b> 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)