



I C O N S

The chef's selection of iconic flavours from the grill | £79.00 per person

S T A R T E R S

WAGYU SCOTCH EGG

Fullblood Highland Wagyu Mince | Smoked Tomato Ketchup

YELLOW FIN TUNA TATAKI

Seaweed | Spring Onion | Ginger | Chilli | Aged Soy | Yuzu Sake Ponzu

SMOKED WAGYU TARTARE

Textures of Apple | Horseradish | Foie Gras

M A I N S

All served with a selection of sides and sauces

RIBEYE

Las Pampas, Argentina | 300G

INSIDE SKIRT *(£10 supplement)*

Blackmore Wagyu Grade 9++

FIRE COOKED CHICKEN

Grilled Corn | Hasselback Potato | Seaweed Miso Butter | Corn Puree | Chicken Jus

HALIBUT

Basil & Courgette Purée | Smoked Halibut Jus | Grapes | Olives

D E S S E R T S

SNICKERS

Chocolate | Milk Biscuit | Nougat | Dulce Ice Cream

PASSION FRUIT CHEESECAKE

Mango Sorbet

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.