



## 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

#### BLACK COD *(£10 supplement)*

Baked in Banana Leaf | Miso Caramel | Seaweed Salad | Yuzu Miso Dressing

### D E S S E R T S

#### SNICKERS

Chocolate | Milk Biscuit | Nougat | Dulce Ice Cream

#### PASSION FRUIT CHEESECAKE

Mango Sorbet

#### STRAWBERRIES & CREAM

Bakewell Tart | Whipped Cream | Strawberries | Cucumber 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.