



## S N A C K S

**CHEESE & POTATO  
SOURDOUGH**  
Cultured Beef Butter  
5.00

**CURED MEAT**  
Selection changes weekly,  
please ask your server  
7.00

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## S M A L L

<b>SMOKED WAGYU TARTARE</b> Textures of Apple   Horseradish   Foie Gras	18.50
<b>WAGYU FRIED CHICKEN</b> Bread Emulsion   Pickles   Hot Sauce	13.00
<b>LACED WAGYU DUMPLINGS</b> Sesame Seeds   Chilli   Ginger   Garlic   Aged Soy Sauce	12.00
<b>TUNA SASHIMI</b> English Wasabi Crème Fraîche   White Peach   Firecracker Soy Dressing   Caviar	25.00
<b>SMOKED POTATO TART</b> Cheese Tuile   Chives   Sourdough Pastry	12.00
<b>CRISPY DUCK &amp; WATERMELON SALAD</b> Daikon Noodles   Pickled Cucumber   House-made Chilli Hoisin Sauce	15.50
<b>BURRATA</b> Heritage Tomatoes   Tomato Reduction   Firecracker Pangrattato	17.50

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## L A R G E

<b>DINGLEY DELL PORK BELLY</b> Apple & Carrot Purée   Sticky Pink Apples   Pork Jus	26.00
<b>SUFFOLK CHICKEN</b> Cavolo Nero   Roscoff Onion Sauce   English Peas   Cognac Chicken Jus	34.00
<b>SILVER HILL FARMS DUCK BREAST</b> Rhubarb   Sheep's Yoghurt   Wasabi Leaf   Orange Jus	28.00
<b>SCOTTISH COD</b> Girolles   Celeriac   Smoked-Herb Butter Sauce	28.00
<b>TRUFFLE &amp; RICOTTA AGNOLOTTI</b> Cacio e Pepe Sauce   Fresh Truffle	18.00/27.00
<b>COURGETTE SALAD</b> Stuffed Courgette Flowers   Crème Fraîche   Goat's Cheese & Dates   Whey Dressing	24.00



**ALLERGEN  
INFORMATION**  
Scan the QR code  
to view allergen  
details

### SUSTAINABLE STEAKS

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

All prices include VAT and a discretionary 14% service charge will be added to your bill.

# THE WORLD'S BEST BEEF

A discerningly curated selection of the finest steak available on the planet. Choose from expertly matured cuts of Wagyu and Kobe, selected for their provenance, excellence in flavour and world-leading animal husbandry. Other collections from Somerset, England; Stirling, Scotland; Cedar River Farms, Southwest USA; and Kobe Prefecture, Japan, have been hand-picked by experts for this elite selection of M-grade beef.

## RUMP

Las Pampas, Argentina | 250G/350G 22.50/29.50  
Wagyu Rump Cap | Freedown Hills English Wagyu | 200G 39.75

## FILLET

Cedar River Farms, Colorado | USDA PRIME | 200G/300G 57.50/79  
Japanese Kobe Wagyu 10+ | 100G 150.00

## SIRLOIN

Ethical Butcher Prime Cut, England | 300G 36.50  
Beeswax Highland Wagyu Grade 9+, Scotland | 150G 100.00

## RIBEYE

Ethical Butcher Beef, England | 250G 27.50  
Las Pampas, Argentina | 400G 43.50

## SPECIALITY CUTS

Highland Wagyu Grade 9+ Skirt, Scotland | 200G 30.00  
Westholme Wagyu Bavette | Black Garlic Shio Koji | 200G 55.00

# SHARING STEAKS

## BEEF

### WELLINGTON

Ethical Butcher Fillet, England  
Wagyu Pastrami | Mushroom  
Duxelle | Puff Pastry | Truffle Jus  
75.00

## HAY-SMOKED

### WAGYU SHORTRIB

Freedown Hills English Wagyu,  
Somerset | Bone Marrow Jus  
600G 120.00

## INTERNATIONAL BEEF

### BOARD, 1 KILO

USDA Fillet  
Argentine Sirloin | Argentine Rump  
Ethical Butcher Prime Cut  
150.00

## RIBEYE ON THE BONE

Ethical Butcher Beef,  
England | 800G  
95.00

# SIDES

## M CHIPS

Triple Cooked 6.00

## 15-HOUR WAGYU PARMESAN CHIPS

A Thousand Layer Fat Chip | Finished with Parmesan Table Side  
Add Truffle +12.50 10.00

## WOOD-COOKED SWEET POTATO

Whipped Goats' Curd | Chimichurri 6.50

## MISO MUSHROOM

King Oyster Mushroom | Miso Fermented Chilli Glaze  
Mushroom | Ketchup | Lemon | Panko Crumb 9.00

## HISPI CABBAGE

Black Garlic Aioli | Crispy Shallots 6.00

## WOOD-COOKED BROCCOLI

Tenderstem Broccoli | Fermented Chilli Brittle | Burnt Aubergine 6.00

## SEASONAL GREENS

Cod's Roe Emulsion | Cavolo Nero | Swiss Chard | Chilli 6.50

## 'CRATE TO PLATE' SALAD

Mixed Leaves | Confit Tomatoes | Cucumber | Pickled Shallots  
Avocado | Blood Orange Vinaigrette 8.00

# SAUCES

CHIMICHURRI 3.50  
BLACK GARLIC AIOLI 3.50  
FIRECRACKER SAUCE 3.50  
BLUE CHEESE SAUCE 3.50  
PEPPERCORN SAUCE 4.00  
BONE MARROW JUS 4.00

# TOPPINGS

ST EWES FRIED EGG 2.00  
BLACK SUMMER TRUFFLES 12.50  
MISO NORI BUTTER 3.00