



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

S M A L L

SMOKED WAGYU TARTARE Textures of Apple Horseradish Foie Gras	18.50
WAGYU FRIED CHICKEN Bread Emulsion Pickles Hot Sauce	13.00
LACED WAGYU DUMPLINGS Sesame Seeds Chilli Ginger Garlic Aged Soy Sauce	12.00
TUNA SASHIMI English Wasabi Crème Fraîche White Peach Firecracker Soy Dressing Caviar	25.00
FOIE GRAS PARFAIT TART Sourdough Pastry Pickled & Fresh Blueberries Blueberry Sauce	15.00
CRISPY DUCK & WATERMELON SALAD Daikon Noodles Pickled Cucumber House-made Chilli Hoisin Sauce	15.50
LOBSTER TORTELLONE Lobster & Salmon Mousse Pickled Samphire Oyster Leaf Lobster Sauce	18.00
BURRATA Charred Marinated Peppers Olive Tapenade Confit Almonds	17.50

L A R G E

DINGLEY DELL PORK BELLY Apple & Carrot Purée Sticky Pink Apples Pork Jus	26.00
CORNISH CHICKEN Cavolo Nero Roscoff Onion Sauce Cognac Chicken Jus	34.00
SILVER HILL FARMS DUCK BREAST Salt-Baked Celeriac Pickled Celeriac Mushroom Ketchup Calvados Honey Jus	29.50
LOCH DUART SALMON Poached In Dashi Chestnut Mushrooms Umeboshi Crispy Leek Pickled Burnt Onions	29.50
TRUFFLE & RICOTTA AGNOLOTTI Cacio e Pepe Sauce Fresh Truffle	27.00
CAULIFLOWER STEAK Purple Cauliflower Pickled Cauliflower Cheese Empanada	16.00



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

SUSTAINABLE STEAKS

As part of our roadmap to becoming Net Zero, we have partnered with climate experts Klimato to calculate our carbon footprint to ensure we offset 100% of our beef offering. While 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 the danger of modern-day slavery.

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 | 250G 28.50
Beeswax Highland Wagyu Grade 9+, Scotland | 150G 100.00

RIBEYE

Ethical Butcher Beef, England | 300G 37.50
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 Ribeye | Argentine Rump
Ethical Butcher Sirloin
150.00

RIBEYE ON THE BONE

Ethical Butcher Beef,
England | 800G
95.00

SIDES

M CHIPS

Triple Cooked 6.50

15-HOUR WAGYU PARMESAN CHIPS

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

ROAST PUMPKIN

Pumpkin Seed Purée | Puffed Rice 6.50

MISO MUSHROOM

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

DEEP-FRIED BRUSSELS SPROUTS

Parmesan Custard 6.50

WOOD FIRE-COOKED BROCCOLI

Tahini Yoghurt | Curried Sesame Seeds 6.50

MASH & GRAVY

Potato Purée, Proper Gravy 6.50

CREAMED YUZU SPINACH

Creamed Spinach, Yuzu Koshu 6.50

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