



B R E A D

MISO & FURIKAKE SOURDOUGH

Whipped Beef Butter
5.00

S M A L L

COBIA TARTARE

St Ewe Egg | Onion | Crispy Capers
Smoked Citrus Olive Oil Dressing
18.50

WAGYU FRIED CHICKEN

Bread Emulsion | Pickles | Hot Sauce
13.00

WILD BOAR TORTELLINI

Crispy Sage | Brown Butter Emulsion
Cider Jus
18.00

SMOKED WAGYU TARTARE

Textures of Apple | Horseradish | Foie Gras
18.50

HOUSE-MADE WAGYU 'NDUJA SAUSAGE

Grain Mustard Jus | Pepperonata
15.00

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
22.00

BEETROOT & POTATO ROSTI

Salt-Baked Beetroot | Whipped Goats' Cheese
Nut Granola
10.00

BURRATA

Fig Jam | Fig Leaf Oil
Yuzu Hollandaise | Puffed Rice
17.50

S H A R I N G

KATSUOBUSHI DUCK LEG BAOS

Katsuobushi Crispy Duck
House-made Hoisin Sauce
Pickled Cucumber | Fermented Daikon
29.00

ETHICAL BEEF WELLINGTON

Ethical Butcher Fillet Steak
Wagyu Pastrami
Mushroom Duxelles | Truffle Jus
75.00

PEKING DUCK CROWN

Aged Duck Crown | Pancakes | Cucumbers
Leeks | House-made Hoisin Sauce
55.00

WAGYU TASTING PLATE

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

INTERNATIONAL BEEF BOARD, 1 KILO

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



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

TOP WITH A TREE

Top any steak with a 'tree' and we will plant a sapling as part of our reforestation project in South America

2.00

All prices include VAT and a discretionary 13.5% service charge will be added to your bill.

L A R G E

SIGNATURE

IBERICO PORK

Kimchi | Yuzu | Nashi Pear | Wasabi Leaves

30.00

SHIO KOJI-MARINATED CHICKEN

Black Garlic Purée | Miso & Yuzu Jus

26.00

WAGYU BEEF CHEEK

Parsnip Purée | Coal-Roasted Parsnip | Cider Jus

32.00

HALIBUT

Wild Mushrooms | Mushroom Dashi | Crème Fraîche Sauce

39.50

WILD-FARMED BLACK TRUFFLE TORTELLINI

Chanterelles | Ceps | Crème Fraîche

35.00

SEASONAL

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

RUMP

Las Pampas, Argentina | 250G / 350G

22.50 / 29.50

FILLET

Cedar Rivers Farm, Colorado | USDA PRIME | 200G / 300G

57.50 / 79.00

SIRLOIN

Ethical Butcher Prime Cut, England | 300G

36.50

RIBEYE

Ethical Butcher Beef, England | 250G

Las Pampas, Argentina | 400G

27.50

43.50

RIBEYE ON THE BONE

Ethical Butcher Beef, England | 800G

95.00

STEAK ROULETTE

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

WAGYU

Beeswax Blackmore Grade 9++ Sirloin | 150G

Blackmore Wagyu Grade 9++ Inside Skirt | 200G

115.00

49.00

KOBE GRADE 10+ / A5

Fillet | The Highest Grade of Kobe available in London | 100G

150.00

S I D E S

WOOD-FIRED BROCCOLI

Tenderstem Broccoli | Fermented Chilli Brittle | Burnt Aubergine

6.00

M CHIPS

Triple Cooked

6.00

15-HOUR WAGYU PARMESAN CHIPS

A Thousand Layer Fat Chip | Finished with Parmesan Table Side

Add Truffle +10.00

10.00

HISPI CABBAGE

Black Garlic Aioli | Crispy Shallots

6.00

WOOD-COOKED SWEET POTATO

Whipped Goats' Curd | Chimichurri

6.50

SEASONAL GREENS

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

6.50

MISO MUSHROOM

King Oyster Mushroom | Miso Fermented Chilli Glaze

Mushroom | Ketchup | Lemon | Panko Crumb

9.00

'CRATE TO PLATE' SALAD

Mixed Leaves | Confit Tomatoes | Cucumber | Pickled Shallots

Avocado | Blood Orange Vinaigrette

8.00

S A U C E S

CHIMICHURRI

BLACK GARLIC AIOLI

FIRECRACKER SAUCE

3.50

3.50

3.50

BEEF DRIPPING JUS

PEPPERCORN SAUCE

4.00

4.00