



## S N A C K S

**MISO & FURIKAKE  
SOURDOUGH**  
Cultured Beef Butter  
5.00

**BRITISH CHARCUTERIE**  
Selection changes weekly,  
please ask your server  
7.00

**OSCIETRA CAVIAR 10G**  
Perfect caviar orbs served on ice  
with a mother of pearl spoon  
30.00

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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>CRISPY DUCK &amp; WATERMELON SALAD</b> Daikon Noodles   Pickled Cucumber   House-made Chilli Hoisin Sauce	15.50
<b>BURRATA</b> Charred Marinated Peppers   Olive Tapenade   Confit Almonds	17.50

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## L A R G E

<b>IBERICO PORK</b> Kimchi   Yuzu   Nashi Pear   Wasabi Leaves	29.00
<b>CORN-FED CHICKEN</b> Cavolo Nero   Roscoff Onion Sauce   Cognac Chicken Jus	27.00
<b>LOCH DUART SALMON</b> Poached In Dashi   Chestnut Mushrooms   Umeboshi   Crispy Leek   Pickled Burnt Onions	29.50
<b>WILD-FARMED BLACK TRUFFLE TORTELLINI</b> Chanterelles   Crème Fraîche	28.00
<b>CAULIFLOWER STEAK</b> 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 57.50/79.00  
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

### CHATEAUBRIAND

Las Pampas, Argentina | 500g  
80.00

### 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

### DEEP-FRIED BRUSSELS SPROUTS

Parmesan Custard

6.50

### 15-HOUR WAGYU PARMESAN CHIPS

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

10.00

### WOOD-FIRE COOKED BROCCOLI

Tahini Yoghurt | Curried Sesame Seeds

6.50

### MASHED POTATO

Potato Purée

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

## SAUCES

CHIMICHURRI 3.50  
BLACK GARLIC AIOLI 3.50  
FIRECRACKER SAUCE 3.50

BLUE CHEESE SAUCE 3.50  
PEPPERCORN SAUCE 4.00  
BÉARNAISE SAUCE 3.50

## TOPPINGS

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