



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

S M A L L

SMOKED WAGYU TARTARE Textures of Apple Horseradish <i>Add Foie Gras Shavings +3.00</i>	18.00
WAGYU FRIED CHICKEN Bread Emulsion Pickles Hot Sauce	13.50
LACED WAGYU DUMPLINGS Sesame Seeds Chilli Ginger Garlic Aged Soy Sauce	12.50
TUNA SASHIMI English Wasabi Crème Fraîche White Peach Firecracker Soy Dressing	20.00
CRISPY DUCK & WATERMELON SALAD Daikon Noodles Pickled Cucumber House-Made Chilli Hoisin Sauce	15.50
MUSHROOM GYOZA Chestnut Mushrooms Leeks Ponzu Dressing	12.00
BURRATA Charred Marinated Peppers Olive Tapenade Confit Almonds	17.50

L A R G E

IBERICO PORK Kimchi Yuzu Nashi Pear Wasabi Leaves	29.00
CORN-FED CHICKEN Cavolo Nero Roscoff Onion Sauce Cognac Chicken Jus	27.00
LOCH DUART SALMON Poached In Dashi Shiitake Mushrooms Umeboshi Crispy Leek Pickled Burnt Onions	29.50
WILD-FARMED BLACK TRUFFLE TORTELLINI Chanterelles Crème Fraîche	28.00
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 65.00/85.00
Aberdeen Black | New South Wales, Australia | 200G/300G 39.00/58.00

SIRLOIN

Ethical Butcher Beef, England | 250G 28.50
Highland Wagyu Grade 9+, Scotland | 150G 100.00

RIBEYE

Ethical Butcher Prime Cut, England | 300G 37.50
Las Pampas, Argentina | 400G 43.50

SPECIALITY CUTS

Japanese Kobe Wagyu 10+ Fillet | 100G 150.00
Highland Wagyu Grade 9+ Skirt, Scotland | 200G 30.00
Westholme Wagyu Bavette | Black Garlic Shio Koji | 200G 55.00

SHARING STEAKS

BEEF

WELLINGTON

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

CÔTE DE BOEUF

Dedham Vale 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

M SEASONAL SALAD

Baby Gem | Lollo Bionda | Cucumber | Buttermilk Dressing | Mint

6.50

SAUCES

CHIMICHURRI 3.50
BLUE CHEESE 3.50
BLACK GARLIC AIOLI 3.50
PEPPERCORN 3.50
FIRECRACKER 3.50
BÉARNAISE 3.50

TOPPINGS

BLACK SUMMER TRUFFLES 12.50
MISO NORI BUTTER 3.00
FRIED EGG 2.00