



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
SMOKED POTATO TART Cheese Tuile Chives Sourdough Pastry	12.00
CRISPY DUCK & WATERMELON SALAD Daikon Noodles Pickled Cucumber House-made Chilli Hoisin Sauce	15.50
BURRATA Heritage Tomatoes Tomato Reduction Firecracker Pangrattato	17.50

L A R G E

DINGLEY DELL PORK BELLY Apple & Carrot Purée Sticky Pink Apples Pork Jus	26.00
SUFFOLK CHICKEN Cavolo Nero Roscoff Onion Sauce English Peas Cognac Chicken Jus	34.00
SILVER HILL FARMS DUCK BREAST Rhubarb Sheep's Yoghurt Wasabi Leaf Orange Jus	28.00
SCOTTISH COD Girolles Celeriac Smoked-Herb Butter Sauce	28.00
TRUFFLE & RICOTTA AGNOLOTTI Cacio e Pepe Sauce Fresh Truffle	18.00/27.00
COURGETTE SALAD 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 13.5% 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, UK; Cedar River Farms, Southwest USA; Victoria, Australia; 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 Blackmore Wagyu Grade 9+ | 150G 115.00

RIBEYE

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

SPECIALITY CUTS

Blackmore Wagyu Grade 9+ Inside Skirt | 200G 49.00
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

HISPI CABBAGE

Black Garlic Aioli | Crispy Shallots

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 BROCCOLI

Tenderstem Broccoli | Fermented Chilli Brittle | Burnt Aubergine

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

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