



## C L A S S I C

Our most popular dishes, chosen from a selection of the best seafood and our local farmer's finest produce  
**60.00 per person**

### Group Dining Menus

We are working hard to address the sustainability of our beef production, offsetting our beef's carbon footprint through reforestation programmes in South America and beyond, and supporting our farmers to implement holistic land management practices to reduce emissions at source

## S T A R T E R S

### TROUT SASHIMI

Compressed Apple | Apple Gel | Honey Dressing

### WAGYU SAUSAGE

Grain Mustard Jus | Pepporonata

### BEETROOT & POTATO ROSTI

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

## M A I N S

All main courses are served with: M Chips, 'Crate to Plate' salad and Chimichurri

### SHIO KOJI-MARINATED CHICKEN

Black Garlic Purée  
Miso & Yuzu Jus

### MISO MUSHROOM

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

### RUMP STEAK

Ethical Butcher | 250G

*Upgrade to Ethical Butcher Sirloin 300G for +10.00*

## D E S S E R T S

### CHOCOLATE BROWNIE

Peanut Butter Mousse | Blackcurrant Sorbet

### SELECTION OF SORBETS

Lychee | Watermelon | White Peach



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

### Add A Sapling To Your Menu To Offset Your Meal

By adding a **£5 donation** to our charity partners *'Not For Sale'*, we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

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