



ICONS

The chef's selection of iconic flavours from the grill | **90.00 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

CHEESE & POTATO SOURDOUGH

STARTERS

TUNA SASHIMI

English Wasabi Crème Fraîche
White Peach | Firecracker Soy
Dressing | Caviar

SMOKED POTATO TART

Cheese Tuile | Chives
Sourdough Pastry

SMOKED WAGYU TARTARE

Textures of Apple | Horseradish
Foie Gras

MAINS

All served with: Wagyu Chips, 'Crate to Plate' Salad, Broccoli, Miso Mushrooms,
Beef dripping Jus and Firecracker Chimichurri

TRUFFLE & RICOTTA AGNOLOTTI

Cacio e Pepe Sauce | Fresh Truffle

SUFFOLK CHICKEN

Cavolo Nero | Roscoff Onion
Sauce | English Peas | Cognac
Chicken Jus

SCOTTISH COD

Grolles | Celeriac | Smoked-Herb
Butter Sauce

WAGYU

Blackmore Wagyu Grade 9++ Inside Skirt | 200g

RIBEYE

Las Pampas, Argentina | 400G

Upgrade to Fillet USDA 200g for +25.00

DESSERTS

SNICKERS

Chocolate | Milk Biscuit | Nougat |
Dulce Ice Cream

STRAWBERRIES & CREAM

Vanilla Panna Cotta | Strawberry
Sauce | Basil Gel | Strawberry Crisps

M SMORE TART

Chocolate | Coffee | Roasted
Buckwheat | Marshmallow



**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
14% service charge will be added to your bill.