

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 beefs 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

#### MISO & FURIKAKE SOURDOUGH BREAD

Whipped Beef Butter

# STARTERS

# KINGFISH SASHIMI

Compressed Pineapple Pineapple & Ginger Sauce | Chilli Oil

#### BURRATA

Apricot | Frisée | Pickled Fennel Habanero Honey Sauce

## 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

# MONKFISH

Wild Mushrooms | Mushroom Dashi & Crème Fraiche Sauce

### ENGLISH LAMB

Rump | Rib | Fregola | Lamb Jus

#### WAGYU

Blackmore Wagyu Grade 9++ Inside Skirt | 200g

#### RIBEYE

Las Pampas, Argentina | 400G

Upgrade to Fillet USDA 200g for +25.00

# DESSERTS

### SNICKERS

### **BLACK FOREST SUNDAE**

Chocolate | Milk Biscuit | Nougat | Dulce Ice Cream Macerated Cherries | Brownie Ice Cream | Chocolate

### WHITE CHOCOLATE PARFAIT

Rhubarb | Miso Fudge | Grapefruit Gel

### 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

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish may contain an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. All prices include VAT and a discretionary 13,5% service charge will be added to your bill.

