



I C O N S

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

MISO & FURIKAKE SOURDOUGH BREAD

Whipped Beef Butter

S T A R T E R S

TUNA SASHIMI

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

WILD BOAR TORTELLINI

Crispy Sage | Brown Butter Emulsion | Cider Jus

SMOKED WAGYU TARTARE

Textures of Apple | Horseradish | Foie Gras

M A I N S

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

HALIBUT

Wild Mushrooms | Mushroom Dashi | Crème Fraiche Sauce

WAGYU BEEF CHEEK

Parsnip Purée | Coal-Roasted Parsnip | Cider Jus

WAGYU

Blackmore Wagyu Grade 9++ Inside Skirt | 200g

RIBEYE

Las Pampas, Argentina | 400G

Upgrade to Fillet USDA 200g for +25.00

D E S S E R T S

SNICKERS

Chocolate | Milk Biscuit | Nougat | Dulce Ice Cream

PARIS-BREST

Praline Mousse | Banana Ice Cream
Wood-Cooked Banana Caramel

TRIO OF DESSERTS

Spiced Pumpkin Brûlée | Coconut Custard Tart | Candied Pumpkin
Orange Ice Cream with Pumpkin Sherbet

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.



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