



## WAGYU EXPERIENCE MENU

A menu dedicated to showcasing the world's most exclusive  
and highest graded Kobe and Wagyu Beef | 250.00 per person

*Wine pairing | 40.00 per person*

### BLACKMORE WAGYU BILTONG

Knuckle | Pickles

### WAGYU TARTARE

Apple | Horseradish | Foie Gras

*Viñedos Sierra Cantabria, Crianza, Rioja, Spain, 2018*

### WAGYU SCOTCH EGG

Smoked Ketchup

*Silver Lining Chardonnay, Adelaide Hills, Australia, 2020*

### BLACKMORE WAGYU DUO

Inside Skirt Grade 9++ | 150g

Beeswax Sirloin Grade 9++ | 100g

Served with 15 hour Wagyu Parmesan Chips | Wood Cooked Broccoli

*Château Eglise d'Armens, Grand Cru 2018*

### KOBE GRADE 10+ / A5

Fillet | The Highest Grade of Kobe Available in London | 50g

### WAGYU CHOCOLATE TRUFFLES

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.



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