



Our ethically sourced ingredients are selected for quality from around the world and prepared using a range of cooking techniques inspired by the elements of Ice, Smoke, Wood and Coal. We have developed a deserved reputation for our world class beef collection, which is exemplar of our overall approach to serving food. The aging of our beef includes the use of our Himalayan Salt Chamber

## S M A L L

### MISO & FURIKAKE SOURDOUGH BREAD

Whipped Beef Butter  
5.00

JAPANESE  
DISHES

**WAGYU BLACKMORE  
SASHIMI**  
Hot Dashi Broth  
Sambal Hot Sauce  
25.00

**YAKATORI SKEWERS**  
Brushed with tare & served with Yuzu koshu hollandaise. Choose from each of the below:  
RIBEYE BEEF | 9.00  
PORK BELLY | 8.00  
CELERIAC | 6.50

**KATSOBUSHI  
DUCK LEG BAOS**  
Katsobushi Crispy Duck Leg  
Hoisin Sauce | Pickled Cucumber  
Fermented Daikon  
20.50

SIGNATURE  
DISHES

**MISO MUSHROOM**  
King Oyster Mushroom  
Miso Fermented Chili Glaze | Mushroom  
Ketchup | Lemon | Panko Crumb  
12.00

**WAGYU SCOTCH EGG**  
Fullblood Highland Wagyu Mince  
Smoked Tomato Ketchup  
12.50

**YELLOW FIN TUNA TATAKI**  
Seaweed | Spring Onion & Ginger | Chili  
Aged Soy | Yuzu Ponzu  
16.50

**SMOKED WAGYU TARTARE**  
Apple | Horseradish | Foie Gras  
16.50

**M FRIED CHICKEN**  
Gochujang Apple | Kaffir Lime Mayonnaise  
Soy Powder  
12.50

## L A R G E

JAPANESE  
DISHES

**BLACK COD** 39.50  
Baked in Banana Leaf | Miso Caramel | Seaweed Salad | Yuzu Miso Dressing

**IBERICO PORK** 29.00  
Kimchi | Yuzu | Nashi Pear | Wasabi Leaves

**BLACK GNOCCHI** 18.00  
Artichoke | Spinach | Pear | Parmesan

**MISO MUSHROOM** 19.00  
King Oyster Mushroom | Miso | Fermented Chili Glaze | Mushroom Ketchup | Lemon | Panko Crumb

**FIRE COOKED CHICKEN** 24.00  
Grilled Corn | Hasselback Potato | Seaweed Miso Butter | Corn Puree | Chicken Jus

SIGNATURE  
DISHES

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross-contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. All prices include VAT and a discretionary 13.5% service charge will be added to your bill

## S H A R I N G

### WAGYU TASTING PLATE

Blackmore Skirt 150G  
Kobe 100G  
Beeswax Blackmore Sirloin 100G  
**250.00**

### ETHICAL BEEF WELLINGTON

Ethical Butcher Fillet Steak  
Wagyu Pastrami | Mushroom Duxelle  
Puff Pastry | Truffle Jus  
**85.00**

### INTERNATIONAL BEEF BOARD, 1 KILO

USDA Fillet  
Argentine Sirloin  
Argentine Rump  
Ethical Butcher Prime Cut  
**149.50**

## S U S T A I N A B L E S T E A K S

As part of our roadmap to becoming net zero, the beef offering in our venue is 100% carbon neutral. Whilst we work to reduce our carbon footprint at source, we have partnered with the 'Not For Sale' charity to support carbon offsetting reforestation projects in the Amazon, taking local people out of danger of modern-day slavery

### RUMP

Las Pampas, Argentina | 250G / 350G

**21.50 / 29.50**

### FILLET

Cedar Rivers Farm, Colorado | USDA PRIME | 200G / 300G

**55.00 / 77.00**

### SIRLOIN

Ethical Butcher Prime Cut | England | 300G

**35.00**

### RIBEYE

Las Pampas, Argentina | 400G

**42.00**

### RIBEYE ON THE BONE

Ethical Butcher Beef | England | 800G

**90.00**

### STEAK ROULETTE

Spin the 'wheel of steak fortune' and let the beef gods decide your dinner. From Argentine Rump to Blackmore Wagyu – you can only win!

**68.00**

### WAGYU

Beeswax Blackmore Grade 9+ Sirloin | 150G  
Blackmore Wagyu Grade 9+ Inside Skirt | 200G  
French Wagyu | Full Blooded Asado Rib | 200G

**115.00**

**47.50**

**65.00**

### KOBE GRADE 10+ / A5

Fillet | The Highest Grade of Kobe available in London | 100G

**150.00**

## S I D E S

### WOOD COOKED BROCCOLI

Tenderstem Broccoli | Fermented Chilli Brittle | Burnt Aubergine

**5.50**

### 15 HOUR WAGYU PARMESAN CHIPS

A Thousand Layer Fat Chip | Finished with Parmesan Table Side  
Add Truffle | **15.00**

**10.00**

### 'CRATE TO PLATE' SALAD

Mixed Leaves | Confit Tomatoes | Cucumber | Pickled Shallots  
Avocado | Blood Orange Vinaigrette

**7.50**

### M CHIPS

Triple Cooked

**5.50**

### SEASONAL GREENS

Cods Roe | Cavalo Nero | Swiss Chard | Chilli

**6.50**

### HISPI CABBAGE

Black Garlic Aioli | Crisp Shallots

**5.50**

## S A U C E S

### CHIMICHURRI

**3.50**

### BLACK GARLIC AIOLI

**3.50**

### FIRECRACKER SAUCE

**3.50**

### BEEF DRIPPING JUS

**4.00**

### MAYTAG BLUE CHEESE

**3.50**

### PEPPERCORN SAUCE

**3.50**

### TOP WITH A TREE

**2.00**

Top any steak with a 'tree' and we will plant another sapling as part of our reforestation project

### INVISIBLE CHIPS

**3.50**

All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time (donation - not actual chips)