



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

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

M A I N S

All served with Roast Potatoes, Festive Vegetables, 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 +20.00

CHIMICHURRI BUTTER ROASTED TURKEY

Pincho Criollo Stuffing | Malbec And Cranberry Jus

D E S S E R T S

SNICKERS

Chocolate | Milk Biscuit | Nougat | Dulce Ice Cream

BLACK FOREST SUNDAE

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



ALLERGEN INFORMATION

Scan the QR code to view allergen details

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.