

STARTERS

Traditional Ploughman's 158
 Pork Pie-carved Table Side
Cheddar & pickles

Prawn & Chorizo Toast 118
Yuzu mayo, coriander

Sliced Snapper 118
Pork crackling, coriander, ponzu

Smoked Steak Tartare 138
Confit soy egg yolk

Wagyu Tataki 138
Black truffle vinaigrette

Burrata, Confit Beef Tomato 128
10 year old balsamic, toasted buckwheat

Hot & Sour Broth 98
Crab & chill spring roll

Grilled Galician Octopus 128
Ajo blanco, toasted nuts

Smoked Chicken Wings 128
Comeback sauce

Grilled Diver Scallops 158
Jalapeno, green apple, coriander

Oysters - Market Price
Green apple mignonette

Tuna Tartare 128
Wasabi miso, lotus chips

SALADS

Spinach, Mizuna & Cripsy Potato 128
Avocado, wafu dressing

Classic Caesar Salad 138
Soft boiled egg, anchovies & bacon

Special Confit Duck 138
 & Watermelon Salad
Watercress, lotus chips

Baby Beet Salad 118
Heirloom beets, green beans & spiced pecan crumble

MAINS, GRILLED MEATS AND FISH

Dry Aged Pork Chop 228
Celeriac purée, slaw

Whole Black Pepper Baby Chicken 248
Autumn bread salad

Pea & Parsley Risotto 138
Roasted garlic

Miso Glazed Lamb Cutlets 288
Pickled cucumbers, smoked eggplant

Slow Cooked Pork Rib 228
Cooked for 12 hours, BBQ sauce

Aged Beef Cheese Burger 188
Pickles, onions, lettuce, chips

Black Truffle Tagliatelle 168
Aged Parmesan

Rock Lobster - Market Price
Smoked shiso butter

Catch of the Day - Market Price

Hot Smoked Miso Salmon 218
Sesame cucumbers

GRILL

All our steaks are cooked over charcoal in our Josper grill, served with smoked shallot and your choice of one steak sauce

BRITISH BUTCHERS CUTS

(Dry Aged for Minimum 28 days)

Sirloin 300g 388

Rib-eye 400g 488

Fillet 300g 588

Cow & Cut for Two - Price/100g
Choice of Three 100g Cuts

INTERNATIONAL CUTS

(Grain Fed)

USDA Rib Cap - Price/100g

Australian Wagyu Fillet - Price/100g

Japanese Wagyu A5 - Price/100g

DISHES TO SHARE

Lobster Wellington 888
New potatoes, shellfish sauce

Beef Wellington 888
Mash potato, peppercorn sauce

Chateaubriand for Two 458g 688
Skinny fries, café de Paris butter

SIDES

Seasonal Greens 28

Creamed Sweetcorn 38

Roasted Mushrooms 48

Hand Cut Chips 48

French Fries 28

Bone Marrow Mash 48

Cauliflower Cheese 48

Short Rib Stuffed Yorkshire Pudding 68

ADD ONS

Caramelized Onion 18

Fried Egg 28

Grilled Smoked Bacon 38

Seared Foie Gras 88

Black Truffle - Market Price/10g

SAUCES

Peppercorn 18

Béarnaise 18

Chimichurri 18

Pastrami & Marrow Bone 18

SALT BLOCK

A daily selection of dry aged, prime beef cuts are sourced from artisan suppliers and matured in-house in our Himalayan salt block ageing cabinets.

Please ask our servers for today's specials and prices.