

Salads and Starters...

Australian Wagyu Steak Sashimi, Spicy Radishes £18
Bone Marrow Flan, Mushroom Marmalade, Parsley Salad £12
Prime Sirloin Hand Cut "Steak Tartar", Herb Aioli, Mustard £14
Warm Veal Tongue, Marinated Artichokes, Shelling Beans, "Salsa Verde" £12
Scottish Scallop "Carpaccio", Cucumber, Young Onions, Wasabi-Kosho Ponzu £16
Foie Gras "on Rye", Date-Tamarind Chutney, Preserved Lemon, Tunisian Spices £17
Heirloom Tomato Salad, Neal's Yard Goat Curd, White Anchovies, Aged Balsamic, Micro Basil £12
Maple Glazed Pork Belly, Asian Spices, Watercress, Sesame-Orange Dressing, Apple Compote £12
Roasted Baby Beets, Dorstone Goat Cheese, Toasted Pistachio, Citrus, Micro Basil, Mint £11
Butter Lettuce, Avocado, Shropshire Blue Cheese, Champagne-Herb Vinaigrette £10
Big Eye Tuna Tartar, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy £17
Dorset Crab & Lobster "Louis", Spicy Tomato-Horseradish £17
Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumplings £9

Grilled Over Hard Wood & Charcoal Then Finished Under a 650 Degree Broiler...

USDA Prime, Black Angus Beef, Creekstone Farms, Arkansas City, Kansas, Aged 35 Days

New York Sirloin 10oz. - £29 / 14oz. - £39
Petit Cut Filet Mignon 6oz. £32
Rib Eye Steak 14oz. £42
Bone In Rib Chop 16oz. £44
Porterhouse 30oz. (For Two) £75

Casterbridge Angus, Devon, South West England, Aged 28 Days

New York Sirloin 10oz. - £27 / 14oz. - £34
Petit Cut Filet Mignon 6oz. £29
Rib Eye Steak 14oz. £36

Tasting of New York Sirloin £48

USDA Prime Black Angus, Creekstone Farms 4oz.
Casterbridge Angus, South West England 4oz.
Australian Wagyu/Black Angus, Darling Downs 2oz.

Wagyu / Black Angus Beef, Darling Downs, Queensland, Australia

New York Steak 6oz. £70
Filet Mignon 6oz. £85

100% Pure Breed Wagyu Beef From IX Region of Araucanía, Chile

Rib Eye Steak 8oz. £85

Pan Roasted Poulet Noire "Label Rouge", Chanterelle Mushrooms, Thyme, Natural Jus £24
Grilled Spanish Iberico Pork Chop, Plum & Apple "Moustarda" £24
Castle of Mey Lamb Chops, Cucumber-Mint Raita £29
Sashimi Quality Big Eye Tuna Steak £26

Slow Simmered and Pan Roasted...

Wagyu Beef Short Ribs "Indian Spiced", Curried Cauliflower, Garam Masala, Slowly Cooked For Eight Hours £29
Sautéed Dover Sole Meunière, Preserved Lemon, Parsley £39
Whole Roasted Loup de Mer, Moroccan Charmoula £32
Sautéed Diver Scallops, Yuzu Kosho Butter £29
Pan-Roasted Scottish Lobster, Black Truffle Emulsion 1 ½ lb. -£48 / 2 ½ lb. -£72
Masala Wild Mushrooms, Bengali Tomato Chutney, "Indian Spiced" £19

The Sauces

Whole Grain Mustard
House Made Steak Sauce
Wasabi-Yuzu Kosho Butter
Argentinean Chimichurri
Shallot-Red Wine Bordelaise
Armagnac & Green Peppercorn
Creamy Horseradish
Béarnaise

Add to the Cuts

Caramelized Onions £4
Bone Marrow £6
Wild Mushrooms £9
Colston Bassett Stilton £5
Fried Organic Egg £3
Seared Foie Gras £10

On the Side

Tempura Onion Rings £4.50
French Fries with Herbs £4.50
Soft Polenta with Parmesan £5.50
Creamed Spinach with Fried Organic Egg £5.50
Wild Field Mushrooms, Japanese Shishito Peppers £9
Broccoli-Rapini, Sun Dried Tomatoes, "Fiore Di Sardo" £5.50
Cavatappi Pasta "Mac & Cheese", Westcombe Cheddar £5.50
Baby Carrots, Roasted Artichokes, Thyme - Honey £5.50
Sautéed Baby Spinach, Garlic £4.50
Desiree Potato Puree £4.50