

CHILLED & RAW

FRESHLY PREPARED & SERVED WHEN READY

Oysters

Ginger dressing, olive oil 32.00 HALF DOZEN

Shrimp Cocktail

Spiced cocktail sauce 19.50

Stonebass Crudo

Grapes, pickled chilli, aji Amarillo dressing 19.00

Steak Tartare

Whipped marrow butter, gochujang, lavosh 23.00

Seared Tuna

Truffle citrus soy, crispy mushrooms 23.00

SNACKS & STARTERS

Parker House Rolls

Whipped salted butter 11.50

Castelvetro Olives

Fennel, chilli oil 8.50

Wild Mushroom Toast

Whipped feta, radicchio 15.50

Lobster & Prawn Toast

Tobiko mayonnaise, salted egg yolk 16.50

Roasted Butternut Squash

Tofu cream, pomegranate molasses, sobacha 13.50

Braised Short Rib Crumpet

Ale roasted carrots, horseradish, pickled mushroom 23.00

SOUP & SALADS

Jerusalem Artichoke Soup

Almond & truffle pesto 14.50

Heritage Beetroot

Burrata cream, crispy grains, white balsamic vinaigrette 16.00

Kale & Falafel

Hummus, sunflower seeds, barley, lemon dressing (S) 12.00 (L) 15.00

Caesar

Romaine, anchovy dressing, pancetta, aged parmesan, truffle vinaigrette (S) 13.00 (L) 17.00

(ADD) + Grilled Chicken 9.50 + Grilled Prawns 12.00



FROM THE GRILL

- Grilled XL King Prawn Shiso salsa verde, chilli lime butter 57.00
- Herdwick Lamb Chops 6oz 40.00
- Australian Wagyu Sirloin 8oz 68.00
- Dry Aged Ribeye 10oz 55.00
- Duroc Pork Chop 28oz 70.00
- Aged Miguel Vergara Bone in Ribeye 36oz 170.00
- Galician Blond T-Bone Steak 35oz 180.00
- Australian Wagyu Tomahawk per 4oz 40.00
- SAUCES + Bordelaise 5.50 + Peppercorn 5.00 + Horseradish 5.00 + Chimichurri 5.00

MAINS

BEEF WELLINGTON TO SHARE

Garlic mashed potatoes, bone marrow jus 150.00

Please allow 55 minutes.

- Roasted Cod
- Potato purée, artichokes, capers, red wine & tarragon sauce 36.00
- Chickpea Tikka Masala
- Saffron rice, garlic chapati 29.00
- Barley Miso Salmon
- Pickled cucumber, chive emulsion 35.00
- Truffle & Wild Mushrooms Gnocchi
- Mascarpone cream, jerusalem artichokes crisps 37.50
- G.F.C Gordon's Fried Chicken FOR TWO
- Carolina gold, herb ranch, Ssamjang 54.00
- ADD + 30g Oscietra caviar 83.50

SIDES

- Mac & Cheese
- Smoked applewood, bacon crumb 12.00
- Winter Salad
- Radishes, toasted seeds, lemon vinaigrette 7.50
- Hispi Cabbage
- Miso butter, black garlic aioli crispy shallots 8.00
- Crispy Brussels Sprouts
- Gochujang chili sauce 9.50
- Mashed Potatoes
- Garlic butter 11.50
- Paprika Fries
- Tahini aioli 9.00

