

## CHILLED & RAW

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FRESHLY PREPARED & SERVED WHEN READY

### Oysters

Habanero vinegar, olive oil 31.00 HALF DOZEN

### Shrimp Cocktail

Spiced cocktail sauce 18.50

### Stonebass Crudo

Grapes, pickled chilli, aji Amarillo dressing 18.00

### Steak & Veal Tartare

Tonnato sauce, bitter leaves, pane carasau 22.00

### Seared Tuna

Truffle citrus soy, crispy mushrooms 22.00

## SNACKS & STARTERS

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### Parker House Rolls

Whipped salted butter 11.50

### Castelvetrano Olives

Fennel, chilli oil 7.50

### Smoked Aubergine

Stracciatella, olive oil, sourdough 8.50

### Lobster & Prawn Toast

Tobiko mayonnaise, salted egg yolk 14.50

### Spiced Cauliflower

Coconut yoghurt, tamarind chutney 13.50

### Wagyu Meat Ball

Roasted tomato sauce, smoked provola, fried polenta 18.00

## SOUP & SALADS

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### Sweetcorn Soup

Dorset crab, espelette pepper, black garlic madeleine 14.50

### Heirloom Tomatoes

Burrata, sun dried tomato, white balsamic vinaigrette 15.00

### Kale & Falafel

Hummus, sunflower seeds, barley, lemon dressing S 9.50 L 13.50

### Caesar

Romaine, anchovy dressing, pancetta, aged parmesan, truffle vinaigrette S 11.50 L 15.00

ADD + Grilled Chicken 9.50 + Grilled Prawns 12.00 + Wagyu Rump 22.00 + Smoked Salmon 8.50



## FROM THE GRILL

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**Grilled XL King Prawn** Shiso salsa verde, chilli lime butter **55.00**

**Herdwick Lamb Chops** 6oz **36.00**

**Australian Wagyu Picanha** 8oz **45.00**

**Dry Aged Ribeye** 10oz **51.50**

**Duroc Pork Chop** 28oz **65.00**

**Aged Miguel Vergara Bone in Ribeye** 36oz **161.50**

**Galician Blond T-Bone Steak** 35oz **176.00**

**Australian Wagyu Tomahawk** per 4oz **34.00**

**SAUCES** + Bordelaise **5.50** + Peppercorn **4.50** + Horseradish **3.50** + Chimichurri **4.00**

## MAINS

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### **BEEF WELLINGTON** **TO SHARE**

Truffle mashed potatoes, bone marrow jus **142.50**

### **Roasted Cod**

Potato puree, artichokes, capers, red wine & tarragon sauce **35.00**

### **Chickpea Tikka Masala**

Saffron rice, garlic chapati **27.50**

### **Barley Miso Salmon**

Pickled cucumber, chive emulsion **33.00**

### **Bucatini Pasta**

Rocket pesto, burrata, cured egg yolk, parmesan **21.00**

### **G.F.C Gordon's Fried Chicken** **FOR TWO**

Carolina gold, herb ranch, Ssamjang **45.50**

**ADD** + 30g Oscietra caviar **83.50**

## SIDES

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**Mac & Cheese** Smoked applewood, bacon crumb **10.50**

**Garden Salad** Cucumber, crispy grains, lemon vinaigrette **7.50**

**Creamed Spinach** Nutmeg cream sauce **7.50**

**Hispi Cabbage** Miso butter, crispy shallots **7.50**

**Mashed Potatoes** Truffle butter **8.50**

**Paprika Fries** Roasted black garlic aioli **8.00**

