

SNACKS, STARTERS & SALADS

SUSHI

Edamame £6.5
Salt, pepper

Popcorn chicken or cauliflower £7
Gochujang, spring onions

Smashed avocado £8
Sweet potato chips

Chilli & garlic prawns £12
Grilled sourdough

Roasted pumpkin soup £8
Walnuts, pumpkin oil

Buffalo chicken fillets £9.5/£19
Chilli & lime

Salmon Nashi £10
Salmon, Nashi pear, crispy rice, ponzu

Classic Caesar salad £8.5/£16
Soft boiled egg, anchovies & bacon

Shaved Cauliflower salad £8/£12
Parmesan, toasted almonds

Burrata salad £10/£16
Walnuts, basil, agave dressing

Tuna tartare roll £12
Avocado, black sesame

California roll £12
Snow crab, avocado, tobiko

Wagyu Nigiri £28
5 pieces

Nigiri selection £15
5 pieces

Sashimi selection £18

MAINS, GRILLED MEATS AND FISH

Steamed Sea Bream £20
Hazelnut romesco, Fennel & beetroot salad,

BBQ Baby back pork ribs £26
Pickled red cabbage

Short rib burger £14.50
Bacon, cheese, onion & pickle

Steak Frites £26
Peppercorn sauce

Wild mushroom Linguini £16
Mushroom puree, parmesan cream

Grilled baby chicken £22
Sweetcorn chimichurri, burnt lemon

Cumin braised lamb £24
Tzaziki, mint salad

RARE BREED SELECTION

(Dry aged 28days)

Sirloin 300gr £34

Rib-eye 350gr £38

Fillet 180gr/230gr £32/£38

SALT BLOCK SELECTION

(Dry aged for 35days)

Tomahawk £9.00 per 100gr

Sirloin on the bone £10.50 per 100gr

T-bone £11.00 per 100gr

Wagyu market price/gr

DISHES TO SHARE

Beef Wellington £85
Glazed baby carrots, mash potato, red wine jus

Chateaubriand for two £68
Chips, peppercorn sauce

SIDES £5

Hand cut chips

Onion rings with dips

Steamed Spinach/Cream

Mash potato

Paprika fries

Mac & cheese

Grilled broccoli, chilli & garlic

SAUCE £3

Peppercorn

Béarnaise

Steak

Chipotle BBQ

Frank’s hot sauce

Chimichurri

SALT BLOCK

A selection of dry aged, prime beef cuts, sourced from our artisan suppliers are matured in house in our Himalayan Salt Block ageing cabinets.