

STARTERS

Soup of the day £8

Cheese croutons

Chilli & garlic prawns £12

Grilled sourdough

Burrata £11

Marjoram, lemon & mint

Cured meat board £16

To share, Pickles

Smashed avocado £6

Sweet potatoes chips

Moules marinière £12/£22

White wine, parsley & garlic

Popcorn chicken £6

Gochujang, spring onions

Edamame £5

Salt & pepper

Steak tartare £16 / £28

Game chips, egg yolk

Buffalo chicken fillets £7

Chilli & lime

SALADS

Spinach, potato & Parmesan salad £8/£14

Truffle, Japanese dressing

Classic Caesar salad £8/£14

Soft boiled egg, anchovies & bacon

Baby beet salad £8/£14

Heirloom Beets, burrata, lolla rosso & spiced pecan crumble

Little Gem Lettuce £2/£14

Sieved egg, Italian vinaigrette, breadcrumbs, chilli

Shaved Cauliflower Salad £8/£14

Parmesan, toasted almonds

SUSHI

Tuna tartare roll £11

Avocado, black sesame

California roll £11

Snow crab, avocado, tobiko

Truffle butter fish £11

Japanese dressing, crème fraîche

Salmon Nashi £10

Salmon, Nashi pear, crispy rice, ponzu

Wagyu nigiri £23

5 pieces

Nigiri selection £15

5 pieces

Sashimi selection £19

Served on crushed ice

MAINS, GRILLED MEATS AND FISH

Lobster & chips, half or whole - Market Price

Hiromasa Kingfish £28

Miso glaze, fennel & chilli

Slow cooked lamb shoulder £26

Pickled red cabbage

BBQ Baby back pork ribs £13 / £26

Pickled red cabbage

Short rib burger £14.50

Bacon, cheese, onion & pickle

Fried Buffalo chicken burger £16

Spicy mayo & blue cheese sauce

Linguini pasta £16

Broccoli, chilli butter, toasted bread crumbs, pecorino

8oz Sirloin steak £26

Chips, pepper sauce

Fried buffalo chicken £17

Hot sauce, Cavolo nero

6 shell-on grilled prawns £26

Chilli & garlic butter

GRILL

All our steaks are cooked over charcoal in our Josper grill

RARE BREED SELECTION

(Dry aged 28days)

Sirloin 10oz £34

Rib-eye 10oz £38

Fillet 6oz/8oz £32/38

U.S. & JAPANESE BREEDS

(Grain fed)

USDA Sirloin £3.60/oz.

USDA Rib-eye £4.20/oz.

Wagyu market price /oz.

SIDES £5.50

Portobello mushrooms

Hand cut chips

Paprika fries

Seasonal greens

Bone marrow mash

Mac & cheese

Onion rings with dips

Steamed spinach/creamed

Tomato & onion salad

Butter lettuce salad

ADD ONS

Sautéed onions £3

Fried egg £3

Grilled smoked bacon £3

Pan fried foie gras £10

Grilled prawn £7

Roasted bone marrow £8

SAUCE £3

Peppercorn

Béarnaise

Steak

Chipotle BBQ

Frank's hot sauce

Beef bone marrow, shallot

DISHES TO SHARE

Beef Wellington £80

Chips and red wine sauce

Chateaubriand for two 16oz £85

Pepper sauce

Maze Grill mixed grill £90

Bone marrow sauce, grilled tomatoes

SALT BLOCK

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

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

A cover charge of £2.00 per head will apply in the dining room only ~ All prices are inclusive of VAT ~ A 12.5% discretionary service charge will be added to your final bill

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal