

PRIVATE DINING ROOMS
 We have two for 8-25 people. Ask for details. We can also do private parties & events for up to 250 people.

STARTERS

STONE BASS CEVICHE | chilli, ginger & golden beetroot (H) | 9

SEARED SCALLOPS | girolles mushroom & star anise consommé (H) | 10

SMOKED SALMON | cream cheese & blinis (H) | 8

GOAT CHEESE LOLLIPOPS | lemon curd (V) | 7

QUINOA & KANIWA SALAD | orange & avocado (VG) | 7

TUNA TARTARE | avocado wasabi & sake | 9

POMEGRANATE SALAD | fennel, celery, baby gem lettuce & crispy shallots (H) | 7

USDA MEAT BALLS | bone marrow sauce | 7

SOUP OF THE DAY | 7

ONION SOUP | 7

MAINS

LAMB SHANK | parsnip puree & roasting juices | 15

USDA BEEF RIB BURGER | USDA beef, caramelised onions & truffle sauce | 11

SURF & TURF | USDA fillet, scallops & prawn | 22

STICKY SHORTRIB & SPICY WINGS | red cabbage & spring onion slaw | 14

GRILLED BONELESS BABY CHICKEN | lemon & thyme sauce | 12

MUSHROOM RAVIOLI | truffle & parmesan sauce | 13

HONEY ROAST DUCK BREAST | pak choi & orange glaze | 16

AWARD WINNING 28 DAY AGED USDA PRIME STEAK

SMALL	MEDIUM	LARGE
RUMP - 200g / 7oz 14	FILLET - 250g / 8oz 24	SIRLOIN - 500g / 18oz 25
NY STRIP - 200g / 6oz 16	SIRLOIN - 300g / 10.5oz 19	RIB EYE - 500g / 18oz 28
FILLET - 200g / 7oz 21	RIB EYE - 350g / 12oz 21	T BONE - 650g / 23oz 30

Medium Rare | Brown-seared crust with a warm red centre.

Medium | Brown-seared crust with a hot pink centre.

Medium Well | Outside well done, inside with a thin line of pink.

Well | Outside dark brown, centre cooked thoroughly.

(Please allow additional time for steaks cooked medium well or well)

All our steaks are USDA Prime 3 year old grain fed beef of the highest quality. Less than two percent of all beef from the US receives the Prime designation. After starting with the best beef, we age our steaks for a minimum of four-six weeks for tenderness and flavour, then we trim and season them to be flame-grilled and cooked to your liking.

EXTRAS

ROAST BONE MARROW | 3
 FRIED DUCK EGG | 3
 WILD MUSHROOMS | 3

CHARGILLED KING PRAWN | 3
 LOBSTER TAIL | 10
 STILTON | 3

BUTTERS & SAUCES | 1.5 EACH

PEPPER SAUCE
 RED WINE SAUCE
 CHIMICHURRI
 TRUFFLE SAUCE

BÉARNAISE SAUCE
 BBQ SAUCE
 GARLIC BUTTER
 BLUE CHEESE BUTTER

FROM THE SEA

PAN FRIED SALMON | edamame beans & orange sauce (H) | 14

PRAWN LINGUINI | spring onion & chilli (H) | 13

SEA BREAM | courgette, fennel & lemon sauce (H) | 16

GRILLED MONKFISH | baby veg & lemon thyme sauce | 15

GRILLED LOBSTER SKEWERS | lemon & garlic crust | 15

SIDES

WHOLE FRESH LOBSTER | 25
 lemon chive sauce

MAC & CHEESE
SWEET CORN & SALTY BUTTER
ONION RINGS
SAUTÉED FIELD MUSHROOMS
SPINACH & GARLIC BUTTER

ALL 3 EACH

MILLIONAIRE'S MAC & CHEESE | 7
 poached duck egg & black truffle

CHANTENAY CARROTS & MAPLE SYRUP
ROCKET & PARMESAN DRESSING SALAD
CREAMY MASH POTATO & SEASONAL HERBS
FRENCH FRIES & OREGANO SALT
SWEET POTATO FRIES
TRIPLE COOKED CHIPS

EXECUTIVE CHEF: IOANNIS GRAMMENOS

(H) DENOTES COVERED UNDER HALAL STANDARDS | (V) DENOTES VEGETARIAN

GUESTS WITH ALLERGIES AND INTOLERANCES SHOULD MAKE A MEMBER OF THE TEAM AWARE, BEFORE PLACING AN ORDER FOR FOOD OR BEVERAGES. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST FROM YOUR SERVER
 A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. ALL PRICES SHOWN IN GBP.