



BOOKATABLE MENU

Three courses
£50.00 per person

STARTERS

SMOKED WAGYU TARTARE

Apple | Horseradish | Foie Gras

IKEJIME KING FISH

Pineapple | Fermented Root | Miso Dressing

CEP & TRUFFLE SANDO

Mushroom Ketchup | Kewpie Yuzu Mayonnaise | Black Truffle Butter

MAINS

All mains served with either chips or salad

BOTSWANA RIB EYE 250g

ARGENTINE RUMP 300g

WOOD COOKED SKATE

Tomato Kombucha Glaze | Kohlrabi & Turnip Slaw

ROAST PUMPKIN

Pumpkin & Chestnut Barley | Parmesan | Truffle Cream

SIDES

OYSTER MUSHROOMS

White Wine | Garlic | Herbs

£5.50

WINTER GREENS

Whipped Cod Roe Crispy Garlic | Chilli

£5.50

DEEP FRIED BRUSSEL SPROUTS

Parmesan Custard | Aged Parmesan

£5.50

TOPPINGS

FRIED DUCK EGG

£2.50

BLACK PUDDING

£5.00

MALBEC ONIONS

£2.00

SAUCES

MAYTAG BLUE CHEESE

£3.00

CHIMICHURRI

£3.00

BLACK GARLIC AIOLI

£3.00

DESSERTS

PEAR & PRUNE CRUMBLE

Manuka Honey and Ginger Ice Cream

CHOCOLATE BROWNIE

Peanut Butter Cream | Honeycomb | Snickers Ice Cream