



3 COURSES 30 | UPGRADE TO A GLASS OF LAURENT PERRIER BRUT 5

## Starters

### LIL' BRGS

USDA beef - special sauce - sesame seed bun

### GIN & TONIC MARINATED SCOTTISH SALMON

blackberry - cucumber - soda bread & dill

### CHOPPED SALAD

peas - avocado - cucumber - croutons - mature cheddar

## Mains

### USDA RUMP 200G

UPGRADE YOUR STEAK TO  
URUGUAY RIBEYE 250G  
*8 extra*

### LOCH DUART ORGANIC SALMON FILLET

asparagus - green peas & potato gnocchi  
beurre blanc sauce

### CORN FED CHICKEN BREAST

lemon zest mashed potato - roasted carrots  
port shallots

### WILD MUSHROOM

cavolo nero - yucca & feta mash - mojo sauce

## Toppings

### GARLIC BUTTER 3

### PEPPER CRUST 2

### SMOKED BACON & BLUE CHEESE 6

### LIME & CHILLI KING PRAWN 5

### GRILLED PORTOBELLO 6

### BLACK TRUFFLE BUTTER 5

### CRAB "OSCAR" GRILLED ASPARAGUS 16

## Sides

*8 each*

MAC & CHEESE / BLACK TRUFFLE MAC & CHEESE 16 / ROASTED BROCCOLINI - CHILLI -  
PINE NUTS - PECORINO / TRIPLE COOKED CHIPS - ROSEMARY SALT - PARMESAN CREAM  
TRUFFLE & PARMESAN FRENCH FRIES / CREAMED SPINACH / TATER TOTS - REMOULADE SAUCE  
SAUTEED GREEN BEANS - ALMONDS - CARAMELISED ONIONS / BEETROOT SALAD - PICKLED ONIONS  
MUSHROOM POT PIE 10

## Desserts

### NEW YORK CHEESECAKE

spiced dried fruit compote - speculos crumble - caramel ice cream

### SALTED CARAMEL PANACOTTA

praline cream - crumble

### JUNK CHALICE (TO SHARE)

cinnamon & chocolate ice cream - boozy whipped cream - popcorn  
salted caramel fudge - hot caramel sauce - candy floss - ginger bread

**Head Chef - Dimitrios Niarchos / Executive Chef - John Stawicki**

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.