

# SALADS

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## COMPRESSED WATERMELON SALAD

creamed feta - cucumber - olive crumbs - mint 9

## CHOPPED SALAD

peas - avocado - cucumber - croutons  
mature cheddar 8

## DATTERINI TOMATOES & BURRATA

basil leaves - olive oil - croutons - burrata foam 11

## PRAWN & SCALLOPS SALAD

rice noodles - herbs - shredded veggies  
peanut - lime soy dressing 15

# STARTERS

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## WAGYU BEEF (MS5)

### SHORT RIB TATAKI

sesame spinach - gochujang - pickled spring onions 17

## ROASTED OCTOPUS LEG & OAT FRIED CHICKEN

olives - sundried cherry tomatoes - corn puree 13

## LIL' BRGS

USDA beef - truffled special sauce - sesame seed bun 13

## SOFT SHELL CRAB SLIDERS

wasabi remoulade - pickled ginger 15

## ORGANIC COURGETTE & RICOTTA

grilled courgette & flower - dried olives - pesto  
pickled cherry tomatoes 12

# RAW BAR

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## SNOW CRAB SALAD

cucumber - ponzu mayo dressing 15

## GIN & TONIC MARINATED SCOTTISH SALMON

blackberry - cucumber tartare - soda bread & dill 12

## YELLOWFIN TUNA CEVICHE

pickled daikon julienne - black sesame seed pesto  
charcoal crisps 14

## WAGYU BEEF & RICE

nori scented sushi rice - soy ginger beef  
enoki - wasabi mayo 14

# FEASTING BOARD

*for 2 - 90*

USDA SIRLOIN / 2 LIL' BRGS / BEEF SHORTRIB / WAGYU BEEF & RICE  
SERVED WITH CORN BREAD / PARMESAN TRUFFLE CHIPS  
CREAMED SPINACH / DATTERINI TOMATO SALAD / MUSHROOM POT PIE

*Subject to availability*

**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.*

# GRILL

*Our steaks are sourced from a premium brand of USDA Prime beef all cut in house by our master butcher. Prime beef is fed with grain giving richness to the flavor profile and all steaks are broiled American style. We also have a selection of dry aged English premium steaks to show the best of our local producers.*

## SMALL

**WAGYU SKIRT 220G** 27  
**DEDHAM VALE DRY AGED SIRLOIN 240G** 28  
**FILLET 200G** 39  
**NEW YORK STRIP 250G** 29

## MEDIUM

**SIRLOIN 350G** 40  
**FILLET 300G** 59  
**RIB EYE 350G** 47

## LARGE

**SIRLOIN 500G** 57  
**T BONE 600G** 61  
**BLACK ANGUS TOMAHAWK 900G** 85  
**CHATEAUBRIAND 750G** 135

## DELICACY

**AUSTRALIAN WAGYU SIRLOIN 100G** 34

## TOPPINGS

**GARLIC BUTTER** 2  
**PEPPER CRUST** 2  
**SMOKED BACON & BLUE CHEESE** 5  
**DUCK EGG** 4  
**LIME & CHILLI KING PRAWN** 8  
**ROASTED PERSILLADE**  
**PORTOBELLO MUSHROOM** 6  
**BLACK TRUFFLE BUTTER** 5  
**SOFT SHELL CRAB** 6

## SAUCES

**STK**  
**STK BOLD**  
**BÉARNAISE**  
**PEPPERCORN**  
**RED WINE**  
**BBQ**  
**CHIMICHURRI**

# MAINS

## ROASTED LAMB SADDLE & BREADED BELLY BITE

smoked aubergine puree - tenderstem quinoa salad  
yoghurt sauce 23

## BRAISED USDA BEEF SHORT RIB

bourbon glaze - celeriac - roscoff onion - hashes 25

## CORN FED BBQ CHICKEN BREAST

corn puree - roasted tomatoes - chia & herb  
parmesan popcorn 20

## TWICE COOKED SUCKLING PORK BELLY

asparagus - baby carrots - honey soy glaze 22

## SEARED SALMON FILLET

asparagus - peas - potato gnocchi - beurre blanc 21

## ATLANTIC SEA BASS

roasted baby gem lettuce - cauliflower & pecan crust 21

## NORTH SEA COD FILLET

potato rosti - peas puree - beer batter pearls  
tartare sauce 23

## FREGOLA RISOTTO

summer vegetables - shimeji mushrooms - seasonal truffle  
22

# SIDES

## MAC & CHEESE 7

**TRUFFLE MAC & CHEESE** 14

## ROASTED BROCCOLINI

**CHILLI PINE NUTS - PECORINO** 6

**PARMESAN TRUFFLED CHIPS** 7

**MUSHROOM POT PIE** 7

## FRENCH FRIES 4

**CREAMED SPINACH** 5

**TATER TOTS - PECORINO - DIP** 7

**DATTERINI TOMATO SALAD - BASIL**

**ORGANIC OLIVE OIL** 5

**SAUTEED GREEN BEANS - ALMONDS**

**CARAMELISED ONIONS** 6

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