

SALADS

CHICORY & WATERCRESS

blue cheese - caramelised pear - walnut dressing 12

CHOPPED SALAD

peas - avocado - cucumber - croutons
mature cheddar 12

HERITAGE BEETROOT & BURRATA

rocket leaves - green apple - roasted walnuts croutons 14

CAESAR SALAD

baby gem leaves - crunchy focaccia - parmesan cheese 13

COMPRESSED WATERMELON SALAD

creamed feta - cucumber olive crumbs - mint 11

STARTERS

SCALLOPS & SMOKED PORK BELLY

parsnip purée - apple - watercress - balsamic truffle
dressing 18

CRISPY SPANISH OCTOPUS LEG & OAT FRIED CHICKEN

olives - sundried cherry tomatoes - corn purée 16

LIL' BRGS

USDA beef - truffled special sauce - sesame seed bun 15

SOFT SHELL CRAB SLIDERS

wasabi remoulade - pickled ginger 17

ROASTED CAULIFLOWER

celeriac cream - sweet red endive - truffle &
toasted hazelnuts 16

RAW BAR

JALAPENO PICKLED SHRIMP

cocktail sauce - lemon 17

GIN & TONIC MARINATED SCOTTISH SALMON

blackberry - cucumber - soda bread & dill 13

YELLOWFIN TUNA CEVICHE

radish - black sesame seed pesto - charcoal crisps 15

WAGYU BEEF TARTARE

caramelized onions - tarragon ranch - sesame crackers 15

FEASTING BOARD

for 2 - 105

USDA SIRLOIN / 2 LIL' BRGS / BEEF SHORTRIB / WAGYU BEEF TARTARE
PARMESAN TRUFFLE CHIPS / CREAMED SPINACH
BEETROOT SALAD PICKLED ONION / PECORINO ROASTED BROCCOLINI

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 from the best brand of USDA prime beef and premium Canadian beef, all cut in house by our master butcher. We broil our meat American style. All our beef is fed on grain for at least 120 days giving richness and a unique flavour profile. We also have a selection of dry aged English premium steaks to show the best of our local producers.

SMALL

- WAGYU SKIRT 250G** 29
- DEDHAM DRYAGED SIRLOIN 300G** 37
- FILLET 200G** 42
- NEW YORK STRIP 250G** 32

MEDIUM

- SIRLOIN 350G** 43
- FILLET 300G** 61
- RIB EYE 350G** 49

LARGE

- SIRLOIN 500G** 61
- T BONE 600G** 63
- TOMAHAWK 900G** 88
- SCOTTISH ANGUS RIB 850G** 78

DELICACY

- AUSTRALIAN WAGYU SIRLOIN 100G** 34

TOPPINGS

- GARLIC BUTTER** 3
- PEPPER CRUST** 2
- SMOKED BACON & BLUE CHEESE** 7
- LIME & CHILLI KING PRAWN** 8
- GRILLED PORTOBELLO** 6
- BLACK TRUFFLE BUTTER** 7
- CRAB "OSCAR" GRILLED ASPARAGUS** 16

SAUCES

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

MAINS

HEBRIDEAN LAMB SADDLE

breaded belly bite - smoked aubergine purée - tenderstem quinoa salad - yoghurt sauce 25

BRAISED BEEF SHORT RIB

bourbon glaze - celeriac - roscoff onion - hashes 26

CORN FED CHICKEN BREAST

lemon zest mashed potato - roasted carrots & port wine braised shallots 22

MISO GLAZED SOULARD DUCK BREAST

soft polenta - shiitake mushroom confit - cavalo nero cabbage 24

LOCH DUART ORGANIC SALMON FILLET

asparagus - green peas & potato gnocchi - beurre blanc sauce 23

ROASTED LEMON SOLE BALLOTINES

coco beans - chorizo - rocket leaves - caper popcorns 30

NORTH SEA COD FILLET

potato rosti - peas purée - beer batter pearls tartare sauce 24

SAUTEED WILD MUSHROOMS & TRUFFLE

braised cavolo nero - yucca & feta mash - truffle mojo sauce 25

SIDES

MAC & CHEESE

 8

BLACK TRUFFLE MAC & CHEESE

 16

ROASTED BROCCOLINI - CHILLI

PINE NUTS - PECORINO

 7

PARMESAN TRUFFLED CHIPS

 9

MUSHROOM POT PIE

 10

FRENCH FRIES

 6

CREAMED SPINACH

 7

TATER TOTS - REMOULADE SAUCE

 9

BEETROOT SALAD - PICKLED ONIONS

 7

SAUTEED GREEN BEANS - ALMONDS

CARAMELISED ONIONS

 7

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