

## BRUNCH

Vanilla Yoghurt  
fruit compote & granola  
8.50

Pancakes  
cured bacon & maple syrup  
or blueberries  
10.75

Café latte milkshake  
whipped cream & biscotti  
8.00

Banoffee waffles with vanilla ice cream  
12.50

Smoked salmon  
& scrambled eggs  
17.50 / 24.50

Shrimp hash  
with fried eggs  
15.50

Waffles with foie gras  
duck egg & chorizo  
17.50

Eggs Benedict, Florentine  
or Arlington  
11.00/16.50

Huevos rancheros  
chorizo & guacamole  
16.50

Lobster & shrimp nasi goreng  
fried egg & crispy shallots  
17.50

## TO SHARE

Buttermilk fried chicken  
smoked barbeque beans  
chipotle slaw & gravy  
14.50

Korean barbecue lamb ribs  
with kimchi  
13.50

Charcoal tacos  
lobster, scallop & shrimp ceviche  
passion fruit & jalapeno  
16.50

## TRUFFLES

Baked flat bread  
San Danielle & stracciatella  
black truffle  
20.50

Burford Brown eggs with  
forest mushrooms  
Taleggio cheese & black truffle  
19.50

Duck eggs scrambled or fried  
white truffle  
truffled brioche  
34.50

Steak tartare  
with black truffle  
25.50/33.50

Yellow fin tuna tartare  
shaved black truffle  
22.50

## MAC & CHEESE

Gorgonzola & sprouting broccoli  
12.50

Bourbon-smoked Wagyu brisket  
16.50

Jumbo shrimp & chorizo  
14.50

## STARTERS & SALADS

Wild mushroom soup  
cep vol au vent  
8.75

Oscietra Caviar  
10g/30g/50g  
35.00/100.00/160.00

Mixed sashimi  
ginger, wasabi  
18.50

34 shrimp cocktail  
17.75

Caesar salad  
10.50  
with chicken or shrimp 16.50

Cornish crab  
pink grapefruit, spiced avocado  
pistachio  
18.50

Butter leaf & avocado salad  
Gorgonzola, Champagne dressing  
12.25

Prices include 20% VAT  
Please advise us of any allergies

£2 cover charge at table

A discretionary service charge of  
12.5% will be added to your bill

## STEAK

Steak frites 130g 21.50

### SALTCOATS, SCOTLAND

Bone-in rib eye 420g 38.50  
Côte de boeuf for two 900g 86.00  
Porterhouse for two 1kg 87.00

### ARGENTINE GRASS-FED ANGUS

Rib eye 300g 32.00  
Sirloin 300g 31.00  
Fillet 220g 33.00

### USDA PRIME

New York strip 300g 40.00  
Rib eye 320g 40.00  
Fillet 220g 43.00  
Chateaubriand for two 500g 88.00

### JAPANESE WAGYU grade A5

Rib eye 200g 90.00  
Fillet 200g 130.00

### Sauces

Béarnaise Horseradish Peppercorn Mushroom Barbecue Chimichurri

## MAINS & FISH

34 Hamburger  
Mayfield cheese, Barkham Blue,  
bacon or caramelised onions  
19.50

Meatballs with spaghetti  
21.50

Seared yellowfin tuna  
freekeh, roast carrots  
pistachio dukkah & chilli yoghurt  
26.50

Lobster macaroni  
formaggi sauce, shaved black truffle  
36.00

Chargrilled beef & shrimp skewer  
coconut & mango salad  
bang bang peanut sauce  
28.50

Spiced spatchcock chicken  
pine nuts, vegetable slaw  
23.00

Sunday only: Roast sirloin of beef with Yorkshire pudding & cauliflower cheese 28.50

## SIDES 5.50

Chips, fries, mash or heritage  
Tender stem broccoli, chilli & almonds  
Spinach, garlic & olive oil  
Girrolles with fine beans & truffled Pecorino

Salt-baked beetroot & toasted walnuts  
Creamed sweetcorn, chilli & basil  
Fried onion rings  
Tuscan tomato salad with capers

## DESSERTS

Ice creams & sorbets per scoop 3.00

Lime & coconut iced meringue 9.55

Apple & blackberry pie 9.00  
vanilla ice cream

Baked cheesecake (to share) 22.00  
with clementines

34 Doughnuts 8.50  
chocolate sauce, lemon meringue & raspberry sauce

Golden pineapple carpaccio 8.75  
pomegranate granita

Tiramisu sundae 9.00

French cheeses with onion chutney 12.75

Salt caramel truffles, warm pecan & orange cookies or hazelnut & pistachio pralines 4.75