

RAW

Yellow fin tuna tartare
shaved black truffle
22.50

Oscietra Caviar
sour cream & blinis
10g/30g/50g
35.00/100.00/160.00

Mixed sashimi
ginger, wasabi
18.50

Ceviche of scallop, lobster
bass & shrimp
starfruit & plantain crisps
19.50

Salmon & avocado poke
rainbow radish
sesame & macadamia
15.50

Steak tartare
16.50/25.50
with black truffle
25.50/33.50

SALADS

Burrata & tomato salad
charred avocado, tartaric
pine nut biscotti
13.50

Caesar salad
10.50

Mexican spoon salad
black beans, roasted corn
tomatoes & guacamole
10.50

Baked beetroot salad
pomegranate, kale, beet hummus &
sesame crunch
12.50

Butter leaf & avocado salad
Gorgonzola, Champagne dressing
12.25

STARTERS

Cornish crab
pink grapefruit, avocado
pistachio
18.50

Wild mushroom soup
cep vol au vent
8.75

Chargrilled octopus
wild black rice
chorizo & aioli
16.25

Lemongrass skewered shrimps
coconut & mango salad
bang bang peanut sauce
17.50/24.50

Argyll smoked salmon
18.00

Seared scallops with soy-glazed
pork belly
dashi broth, edamame & enoki
18.50

Partridge & foie gras tortelloni
cime di rapa & chanterelles
15.50/23.50

34 shrimp cocktail
17.75

Paleta Iberico de Bellota
with caper berries
18.50

Prices include 20% VAT
£2 cover charge at table

Please advise us of any allergies

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

FISH

Fillet of cod
creamed cauliflower, romanesco
Iberico ham, Pedro Ximenez dressing
26.50

Indonesian spiced stone bass
shrimp fried rice, chilli & ginger dip
28.75

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

Lobster macaroni
formaggi sauce, shaved truffle
36.00

Dover sole
42.00

Chargrilled market fish
P.O.A

STEAK

Steak frites *150g* 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

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

Meatballs with spaghetti
21.50

Roasted loin of venison
chestnut & foie gras pasty
parsnips, sprout tops & Port sauce
33.50

Beef fillet & wild mushroom ragu
truffled mash & charred leeks
25.50

Chargrilled Iberico cutlet
Morcilla
apple & kale fabada
28.50

Spiced spatchcock chicken
pine nuts, vegetable slaw
23.00

SIDES 5.50

Chips, fries, mash or heritage potatoes

Salt-baked beetroot & toasted walnuts

Patatas bravas

Charred hispy cabbage, pancetta & shallots

Girolles with fine beans & truffled Pecorino

Creamed sweetcorn, chilli & basil

Tender stem broccoli, chilli & almonds

Fried onion rings

Spinach, garlic & olive oil

Tuscan tomato salad with capers