

## RAW

Yellow fin tuna tartare  
*shaved Perigord truffle*  
30.00

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

Mixed sashimi  
*ginger, wasabi*  
18.50

Ceviche of lobster  
shrimp & bass  
*starfruit & plantain crisps*  
19.50

Salmon & avocado poke  
*rainbow radish*  
*sesame & macadamia*  
15.50

Steak tartare  
16.50/25.50  
*with Perigord truffle*  
25.50/33.50

## SALADS

Burrata & Raf tomato salad  
*charred avocado, tardivo*  
*pine nut biscotti*  
13.50

Caesar salad  
10.50

Crispy duck salad  
*Burnt oranges, winter leaves*  
*hazelnut dressing*  
14.50

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

Butter leaf & avocado salad  
*Gorgonzola, Champagne dressing*  
12.25

## STARTERS

Japanese wagyu croquettes  
*wasabi mayo*  
16.50

Roasted Jerusalem artichoke  
soup  
*foie gras crisp*  
8.75

Paleta Iberico de Bellota  
*with caper berries*  
18.50

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

Argyll smoked salmon  
18.00

Chargrilled octopus  
*wild black rice*  
*chorizo & aioli*  
16.25

Cornish crab  
*pink grapefruit, avocado*  
*pistachio*  
18.50

34 shrimp cocktail  
17.75

Baked flat bread  
*artichokes, stracciatella*  
*forest mushroom & truffle*  
14.50

*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

Roast fillet of cod  
*grilled octopus, Castilian potatoes*  
*wood-roasted peppers & olives*  
26.50

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

Seared yellowfin tuna  
*Pinto bean & chipotle salsa*  
*green tomato & guacamole*  
28.50

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

Slow-baked veal cheeks  
*creamed polenta*  
*charred cimi di rapa*  
28.50

Surf & turf  
*USDA fillet, jumbo shrimps*  
*smoked garlic mash, tarragon jus*  
32.50

Spiced spatchcock chicken  
*pine nuts, vegetable slaw*  
23.00

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

## SIDES 5.50

Chips, fries, mash or heritage potatoes

Moroccan spiced parsnips, harissa, honey & labneh

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