

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

Eggs Benedict, Florentine
or Arlington
11.00/16.50

Huevos rancheros
chorizo & guacamole
16.50

Lobster & shrimp nasi goreng
fried egg & crispy shallots
19.50

Smoked salmon
& scrambled eggs
17.50 / 24.50

Mac & cheese
with Bourbon-smoked wagyu
16.50

Shrimp hash
with fried eggs
15.50

Baked flat bread
Paleta Iberico de Balotta
burrata & rocket
17.50

Baked duck egg with
Ratta potatoes
wood-roasted peppers & chorizo
14.50

Burford Brown egg, forest mushroom
& Taleggio gratin
truffled focaccia
16.50

TO SHARE

Japanese wagyu croquettes
wasabi mayo
16.50

Charcoal tacos
lobster, bass & shrimp ceviche
passion fruit & jalapeno
17.50

Korean barbecue lamb ribs
with kimchi
13.50

WAFFLES

Banoffee waffles
vanilla ice cream, hot toffee sauce
12.50

Buttermilk fried chicken waffles
with maple-cured bacon
& tarragon crème fraîche
13.50

Foie gras & crispy duck waffles
caramelised blood oranges
17.50

STARTERS & SALADS

Roasted Jerusalem artichoke
soup
foie gras crisp
8.75

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

Mixed sashimi
ginger, wasabi
18.50

Steak tartare
16.50/25.50

Salmon & avocado poke
rainbow radish
sesame & macadamia
15.50

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
Pinto bean & chipotle salsa
green tomato & guacamole
28.50

Lobster macaroni
formaggi sauce, shaved black truffle
36.00

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

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
Grolles with fine beans & truffled Pecorino

Moroccan spiced parsnips, harissa, honey & lebneh
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