

RAW

Yellow fin tuna tataki
*pickled enoki, edamame
smoked ponzu & seaweed dressing*
14.50

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

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

Ceviche of lobster
shrimp & bass
starfruit & plantain crisps
19.50

Mixed sashimi
ginger, wasabi
18.50

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

Hot & sour shrimp salad
*bok choy, shaved carrot
spiced pineapple*
17.50/24.50

Butter leaf & avocado salad
Gorgonzola, Champagne dressing
12.25

STARTERS

Japanese wagyu croquettes
wasabi mayo
16.50

Spiced carrot & cumin soup
spiced lamb cigar
8.75

Paleta Iberico de Bellota
with caper berries
18.50

Cornish crab
*pink grapefruit, avocado
pistachio*
18.50

34 shrimp cocktail
17.75

Chargrilled octopus
*wild black rice
chorizo & aioli*
16.25

Pan-seared foie gras
*burnt Roscoff onion tart
apple & cider*
18.50

Argyll smoked salmon
18.00

Fried duck egg
*with morels, white asparagus
monk's beard & truffle toast*
16.50

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

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

Roast cannon of Cornish lamb
*Delmonico potatoes
wild garlic & morels*
33.50

SIDES 5.50

Chips, fries, mash or heritage potatoes

Moroccan spiced parsnips, harissa, honey & labneh

Patatas bravas

Roast hispy cabbage, pancetta & shallots

Charred Indian-spiced cauliflower

Creamed sweetcorn, chilli & basil

Tender stem broccoli, chilli & almonds

Fried onion rings

Spinach, garlic & olive oil

Tuscan tomato salad with capers