

## 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  
Bourbon-smoked wagyu  
16.50

Shrimp hash  
with fried eggs  
15.50

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

Char grilled olive bread  
with crushed tomato & Iberico ham  
15.50

Burford Brown egg  
wild 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

Roast carrot & cumin soup  
spiced lamb cigar  
8.75

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

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

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  
Charred Indian-spiced cauliflower

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

Brambly apple pie 9.00  
vanilla ice cream

Baked cheesecake (to share) 22.00  
with cherries

34 Doughnuts 8.50  
chocolate sauce, lemon meringue & raspberry sauce

Golden pineapple carpaccio 8.75  
pomegranate granita

Rhubarb & custard sundae 9.00

French cheeses with onion chutney 12.75

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