

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

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

Caesar salad
10.50

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

Cauliflower soup
*shaved Perigord truffle
truffled cheese straw*
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 & shaved truffle*
19.50

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

Chargrilled market fish
P.O.A

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

Lobster macaroni
formaggi sauce, shaved truffle
36.00

Dover sole
42.00

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

STEAK

SALTCOATS, SCOTLAND

Bone-in rib eye	420g	38.50
Sirloin	350g	38.00
Côte de boeuf <i>for two</i>	900g	86.00
Porterhouse <i>for two</i>	1kg	87.00

ARGENTINE GRASS-FED ANGUS

Sirloin	300g	31.00
Fillet	220g	37.00
Steak frites	150g	21.50

USDA PRIME

New York strip	300g	40.00	Fillet	220g	43.00
Rib eye	320g	40.00	Chateaubriand <i>for two</i>	500g	88.00

JAPANESE WAGYU grade A5

Fillet	200g	130.00
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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

Spiced quail kebab
*jewelled Israeli couscous
yoghurt, pistachio & harissa*
24.50

Chargrilled veal cutlet
morel & wild garlic risotto
38.00

Slow-braised Kentish lamb
*carrots, spring leeks
herb dumplings*
25.50

Spiced spatchcock chicken
pine nuts, vegetable slaw
23.00

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