

RAW

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

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

NORFOLK ASPARAGUS

Yellow fin tuna & asparagus tartare
*wasabi leaves
smoked ponzu & sesame*
17.50

Asparagus, broad bean
& freekeh salad
pistachio & Amalfi lemon
13.50

Steamed Norfolk asparagus
*hot with hollandaise or cold with vin-
aigrette*
14.50

Spiced lobster
& asparagus tagliatelle
21.50/31.50

Chargrilled asparagus
& truffled Pecorino
shaved speck ham
18.50

Fried duck egg
*baked asparagus
straciatella & morels*
16.50

STARTERS & SALADS

Cornish crab
*pink grapefruit, avocado
pistachio*
18.50

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

Butter leaf & avocado salad
Gorgonzola, Champagne dressing
12.25

Broad bean & mint soup
Iberico croquette
8.50

34 shrimp cocktail
17.75

Caesar salad
10.50

Argyll smoked salmon
18.00

Chargrilled octopus
*wild black rice
chorizo & aioli*
16.25

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

Paleta Iberico de Bellota
with caper berries
18.50

*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
*crab hummus
West Sussex sea kale*
26.50

Chargrilled market fish
seashore vegetables
P.O.A

Dover sole
42.00

Roast fillet of John Dory
*charred asparagus
tomato & basil dressing*
31.50

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

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 for two	900g	86.00
Porterhouse for two	1kg	87.00

ARGENTINE GRASS-FED ANGUS

Sirloin	300g	31.00
Fillet	220g	39.00
Steak frites	150g	21.50

USDA PRIME

New York strip	300g	40.00	Fillet	220g	43.00
Rib eye	320g	40.00	Chateaubriand for two	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

Chargrilled veal cutlet
morel & wild garlic risotto
38.00

Meatballs with spaghetti
21.50

Lobster macaroni
formaggi sauce, shaved truffle
36.00

Slow-braised Kentish lamb
*minted spring vegetables
herb dumplings*
25.50

Spiced spatchcock chicken
pine nuts, vegetable slaw
23.00

SIDES 5.50

Chips, fries, mash or Jersey Royals
Patatas bravas
Charred Indian-spiced cauliflower
Tender stem broccoli, chilli & almonds
Spinach, garlic & olive oil

Miso glazed carrots with sesame
Roast hispy cabbage, pancetta & shallots
Creamed sweetcorn, chilli & basil
Fried onion rings
Tuscan tomato salad with capers