

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
12.00

Steamed Norfolk asparagus
*hot with hollandaise or
cold with vinaigrette*
13.50

Crispy lamb sweetbread
*asparagus & shaved radish salad
caper & shallot dressing*
14.50

Chargrilled asparagus
& truffled Pecorino
shaved speck ham
17.50

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
*broad beans, smoked garlic
almonds & Sobrassada*
16.50

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
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	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 <i>for two</i>	500g	88.00

SPANISH GALICIAN

Sirloin	250g	31.00
---------	------	-------

JAPANESE WAGYU grade A5

Fillet	200g	130.00
--------	------	--------

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 truffe
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
Peas, pancetta, gem hearts & Pecorino
Creamed sweetcorn, chilli & basil
Fried onion rings
Tuscan tomato salad with capers