

# Beast

<b>Japanese Wagyu Tataki</b> Lotus root, ponzu, spring onions	£48	<b>Hand Dived Orkney Isles Scallop</b> Josper grilled, miso brown butter	MP
<b>Wild King Prawn</b> Lemon, garlic, parsley, chilli	£43	<b>Lobster Tacos</b> Handmade black squid ink Tortillas, salsa verde, avocado, chilli, pumpkin seeds	£26
<b>Oysters</b> , catch of the day	£24	<b>Burrata</b> Tomatoes, figs, hazelnuts	£16
half dozen	£48		
dozen			

## From the Land

<b>USDA Nebraska</b> , 150 days corn fed		<b>Japanese selection</b>	
Bone in Ribeye	£16/100g	<b>Sakura Wagyu</b>	
Bone in Sirloin / Porterhouse	£17/100g	Sirloin A5 Grade, Minimum 400g	£45/100g
<b>Lake District Farmers</b> , grass fed		Fillet A5 Grade, Minimum 200g	£80/100g
Bone in Ribeye / Bone in Sirloin	£13/100g	<b>Tajima-gyu Kobe</b>	
Porterhouse	£13/100g	Sirloin, Minimum 400g	£90/100g
<b>Irish Chateaubriand</b> , grass fed	£14/100g	<b>Fuji Wagyu - Crossbreed</b>	
<b>Australian Chateaubriand</b>	£22/100g	Sirloin B4 Grade, Minimum 400g	£35/100g
150 days grain fed			

## From the Sea

<b>Whole Norwegian King Crab</b>	£160/kg	<b>King Crab Legs &amp; Claw</b>	£25/100g
<b>Whole Native Lobster</b>	£100/kg	Minimum 400g	

<b>Truffle Chips</b> Hand cut, triple cooked	£10	<b>Cauliflower Carpaccio</b> Parmesan, ponzu, truffle, herbs	£14
<b>Wild Mushrooms</b> Shitake, shimeji, king oyster mushrooms, garlic and thyme butter, parsley	£13	<b>Josper grilled Aubergine</b> Miso glaze, sesame seeds, spring onion	£8
<b>Winter Salad</b> Mixed leaf salad, beetroot, pumpkin, goat cheese, cashew nuts and lemon dill vinaigrette	£13	<b>Broccoli Florets</b> Anchovies butter, chilli, toasted almond flakes, cherry tomatoes	£8
<b>Tomato and Tropea Onion Salad</b> Balsamic and olive oil	£12		