

Japanese Wagyu Tataki Kosho pickled Enoki, chilli, sesame seeds, sticky soy	£55	Hand Dived Orkney Isles Scallop Josper grilled, miso brown butter	MP
Wild King Prawn Lemon, garlic, parsley, chilli	£43	Lobster Tacos Handmade black squid ink Tortillas, salsa verde, avocado, chilli, pumpkin seeds	£28
Oysters, catch of the day half dozen dozen	£24 £48	Burrata Bergamot syrup, butternut squash, roasted almonds	£16

From the Land

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

From the sea

Whole Norwegian King Crab	£160/kg £100/kg	King Crab Legs & Claw Minimum 400g	£25/100gr	
Whole Native Lobster				
Truffle Chips Hand cut, triple cooked	£10	Cauliflower Carpaccio Parmesan, ponzu, truffle, herbs	£14	
Wild Mushrooms Shitake, Shimeji, king oyster mushrooms, Garlic and thyme butter, parsley	£13	Josper grilled Aubergine Miso glaze, sesame seeds, spring onion	£8	
Winter Salad Mixed leaf salad, beetroot, pumpkin, goat cheese, cashew nuts and lemon dill vinaigrette	£13	Broccoli Florets Anchovies butter, chilli, toasted almond flakes, cherry tomatoes	£8	
Tomato and Tropea Onion Salad Balsamic and olive oil	£12			