

Japanese Wagyu Tataki Kosho pickled Enoki, chilli, sesame seeds, sticky soy	£55	Josper Grilled Octopus Creamy Borlotti beans, confit tomatoes, black olive soil	£46
Bluefin Tuna Tartare Pomelo, chilli, lime, coriander, toasted cashews	£29	Burrata Caponata, pesto, pine nuts	£17
Oysters, catch of the day Half dozen Dozen	£30 £60	Holstein Steak Tartare Italian fillet, pickled shallot, garum mushroom, Hen's egg yolk	£26
Hand Dived Orkney Isles Scallop Josper grilled, miso brown butter	MP	Argentinian Red Prawn Tempura Pineapple salsa, Chipotle mayo, Coconut, Chilli	£17
	From the	ne Land	-
USDA Nebraska, 150 days corn fed		Wagyu selection	
Bone in Ribeye	£17/100g	Japanese Sakura Wagyu	
Bone in Sirloin / Porterhouse	£17/100g	Sirloin A5 Grade, Minimum 400g	£50/100g
	_	Fillet A5 Grade, Minimum 200g	£80/100g
Lake District Farmers, grass fed			
Bone in Ribeye	£13/100g	Japanese Tajima-Wagyu Kobe	
Bone in Sirloin / Porterhouse	£13/100g	Sirloin A5 Grade, Minimum 400g	£90/100g
Scottish chateaubriand, grass fed	£16/100g	Australian Wagyu – Crossbreed	£40/100g
Australian Chateaubriand	£24/100g	Ribeye, Minimum 400g	
From the Sea			
Whole Norwegian King Crab	£190/Kg	King Crab Legs & Claw Minimum 400 g	£30/100g
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Truffle Chips Hand cut, triple cooked	£13	Cauliflower Carpaccio Parmesan, ponzu, truffle, herbs	£14
Tenderstem Broccoli Leak and potato puree, tomato Panko, garlic	£14	Josper Grilled Aubergine Miso glaze, sesame seeds, spring onion	£8
Wild Mushrooms Shitake, Shimeji, King Oyster mushrooms, Garlic and thyme butter, parsley	£13	Autumn Salad Mixed leaves, sweet potatoes, Conference pear, prunes, sunflower seeds, Pecorino shaves	£12
Heritage English Tomatoes and Tropea Onion Salad Balsamic, olive oil	£13		