

# Beast

<b>Japanese Wagyu Tataki</b> Yuzu sour radish, sesame, sorrel cress	£55	<b>Hand Dived Orkney Isles Scallop</b> Charlie grilled, miso brown butter	MP
<b>Bluefin Tuna Tartare</b> Honey and pickled cucumber, sesame, chilli mayonnaise, rice cracker	£29	<b>Burrata</b> Caponata, pesto, pine nuts	£17
<b>Charcoal Grilled Octopus</b> Creamy hazelnut purée, brown butter vinaigrette, crispy kale	£46	<b>Holstein Steak Tartare</b> Australian fillet, pickled shallot, garum mushroom, hen's egg yolk	£26
<b>Argentinian Red Prawn Tempura</b> Pineapple salsa, chipotle mayo, coconut, chilli	£17	<b>Oysters, catch of the day</b> Half dozen Dozen	£30 £60

## From the Land

USDA Nebraska, 150 days corn fed		Wagyu selection	
Bone in Ribeye	£17/100g	<b>Japanese Sakura Wagyu</b>	
Bone in Sirloin / Porterhouse	£17/100g	Sirloin A5 Grade, Minimum 400g	£50/100g
<b>UK Farmers, grass fed</b>		Fillet A5 Grade, Minimum 200g	£80/100g
Bone in Ribeye	£14.5/100g	<b>Japanese Tajima-Wagyu Kobe</b>	
Bone in Sirloin / Porterhouse	£14.5/100g	Sirloin A5 Grade, Minimum 400g	£90/100g
<b>Irish chateaubriand, grass fed</b>	£16/100g	<b>Australian Wagyu</b>	
<b>Australian Chateaubriand</b>	£24/100g	Ribeye, Minimum 400g	£40/100g

## From the Sea

<b>King Crab Legs &amp; Claw</b> Minimum 400g	£30/100g	<b>Whole Native Lobster</b>	£16/100g
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<b>Truffle Chips</b>	£10	<b>Cauliflower Carpaccio</b> Parmesan, ponzu, truffle, herbs	£14
<b>Tenderstem Broccoli</b> Leek and potato puree, tomato Panko, garlic	£14	<b>Charcoal Grilled Aubergine</b> Miso glaze, sesame seeds, spring onion	£8
<b>Wild Mushrooms</b> Shitake, shimeji, king oyster mushrooms, garlic and thyme butter, parsley	£13	<b>Tomato and Tropea Onion Salad</b> Balsamic and olive oil	£14