

Japanese Wagyu Tataki Yuzu sour radish, sesame, sorrel cress	£55	Hand Dived Orkney Isles Scallop Charlie grilled, miso brown butter	MP
Bluefin Tuna Tartare Honey and pickled cucumber, sesame, chilli mayonnaise, rice cracker	£29	Holstein Steak Tartare Italian fillet, pickled shallot, garum mushroom, hen's egg yolk	£26
Charcoal Grilled Octopus Creamy hazelnut purée, brown butter vinegrette, crispy kale	£46	Oysters, catch of the day Half dozen Dozen	£30 £60
Argentinian Red Prawn Tempura Pineapple salsa, chipotle mayo, coconut, chilli	£17	Sicilian Red Prawn Carpaccio Capers, torched orange, prawn bisque	£40
Burrata Caponata, pesto, pine nuts	£17		

From the Land

	Wagyuselection	
£17/100g	Japanese Sakura Wagyu	
£17/100g	Sirloin A5 Grade, Minimum 400g	£50/100g
	Fillet A5 Grade, Minimum 200g	£80/100g
£14.5/100g	Japanese Tajima-Wagyu Kobe	
£14.5/100g	Sirloin A5 Grade, Minimum 400g	£90/100g
£16/100g	Australian Wagyu	
£24/100g	Ribeye, Minimum 400g	£40/100g
	£17/100g £14.5/100g £14.5/100g £16/100g	£17/100g Japanese Sakura Wagyu £17/100g Sirloin A5 Grade, Minimum 400g Fillet A5 Grade, Minimum 200g £14.5/100g Japanese Tajima-Wagyu Kobe £14.5/100g Sirloin A5 Grade, Minimum 400g £16/100g Australian Wagyu

From the Sea

King Crab Legs & Claw Minimum 400g	£30/100g	Whole Norwegian King Crab	£190/kg
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Truffle Chips	£10	Cauliflower Carpaccio Parmesan, ponzu, truffle, herbs	£14
Tenderstem Broccoli Leek and potato puree, tomato Panko, garlic	£14	Charcoal Grilled Aubergine Miso glaze, sesame seeds, spring onion	£8
Wild Mushrooms Shitake, shimeji, king oyster mushrooms, garlic and thyme butter, parsley	£13	Tomato and Tropea Onion Salad Balsamic and olive oil	£14