

# Beast

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|----------------------------------------------------------------------------------------------|-----|------------------------------------------------------------------------------------------------|------------|
| <b>Japanese Wagyu Tataki</b><br>Yuzu sour radish, sesame, sorrel cress                       | £55 | <b>Hand Dived Orkney Isles Scallop</b><br>Charlie grilled, miso brown butter                   | MP         |
| <b>Bluefin Tuna Tartare</b><br>Honey and pickled cucumber, sesame, micro cress, rice cracker | £29 | <b>Hereford Steak Tartare</b><br>Irish fillet, pickled shallot, garum mushroom, hen's egg yolk | £30        |
| <b>Burrata</b><br>Heritage tomatoes, hazelnut, fig, truffle honey                            | £18 | <b>Oysters, catch of the day</b><br>Half dozen<br>Dozen                                        | £30<br>£60 |
| <b>Argentinian Red Prawn Tempura</b><br>Pineapple salsa, chipotle mayo, coconut, chilli      | £17 | <b>Sicilian Red Prawn Carpaccio</b><br>Capers, torched orange, prawn bisque                    | £38        |

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