

Beast

Japanese Wagyu Tataki Kosho pickled Enoki, chili, sesame seeds, sticky soy	£55	Hand Dived Orkney Isles Scallop Charlie grilled, miso brown butter	MP
Bluefin Tuna Tartare Honey and pickled cucumber, sesame, micro cress, rice cracker	£29	Hereford Steak Tartare Irish fillet, pickled shallot, garum mushroom, hen's egg yolk	£30
Burrata Heritage tomatoes, hazelnut, fig, truffle honey	£21	Oysters, catch of the day Half dozen £30 Dozen £60	
Argentinian Red Prawn Tempura Pineapple salsa, chipotle mayo, coconut, chilli	£17	Sicilian Red Prawn Carpaccio Capers, torched orange, prawn bisque	£38

From the Land

USDA Prime GOP, 150 days corn fed		Wagyu selection	
Bone in Ribeye	£18.5/100g	Japanese Sakura Wagyu	
Bone in Sirloin / Porterhouse	£18/100g	Sirloin A5 Grade, Minimum 400g	£50/100g
UK Farmers, grass fed		Fillet A5 Grade, Minimum 200g	£80/100g
Bone in Ribeye	£14.5/100g	Japanese Tajima-Wagyu Kobe	
Bone in Sirloin / Porterhouse	£14.5/100g	Sirloin A5 Grade, Minimum 400g	£90/100g
Irish chateaubriand, grass fed	£16/100g	Australian Wagyu	
Australian Chateaubriand	£24/100g	Ribeye, Minimum 400g	£40/100g

From the Sea

King Crab Legs & Claw Minimum 400g	£30/100g	Whole Native Lobster	£16/100g
--	----------	-----------------------------	----------

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
Artichokes Pecorino, chives	£16		