

**STARTERS**

Traditional Ploughman's 158  
 Pork Pie-carved Table Side  
*Smoked cheddar & pickles*

Prawn & Chorizo Toast 118  
*Yuzu mayo, coriander*

Sliced Snapper 118  
*Pork crackling, coriander, ponzu*

Smoked Steak Tartare 138  
*Crispy tortilla*

Wagyu Tataki 138  
*Black truffle vinaigrette*

Grilled Octopus 128  
*Ajo blanco, toasted nuts*

Buffalo Chicken Fillets 128  
*Chilli & lime*

Grilled Diver Scallops 158  
*Jalapeno, green apple, coriander*

Oysters - Market Price  
*Green apple mignonette*

**SALADS**

Classic Caesar Salad 138  
*Soft boiled egg, anchovies & bacon*

Special Confit Duck 148  
 & Watermelon Salad  
*Watercress, lotus chips*

Baby Beet Salad 118  
*Burrata*

**MAINS, GRILLED MEATS AND FISH**

Dry Aged Pork Chop 228  
*Celeriac purée, slaw*

Whole Black Pepper Baby Chicken 248  
*Panzanella salad*

Pea & Parsley Risotto 138  
*Roasted garlic*

Slow Cooked Pork Rib 228  
*Cooked for 12 hours, BBQ sauce*

Aged Beef Cheese Burger 188  
*Pickles, onions, lettuce, chips*

Hot Smoked Miso Salmon 218  
*Sesame cucumbers*

**GRILL**

*All our steaks are cooked over charcoal in our Josper grill, served with smoked shallot and your choice of one steak sauce*

**BRITISH BUTCHERS CUTS**

(Dry Aged for Minimum 28 days)

Sirloin 300g 388

Rib-eye 400g 488

Fillet on the Bone 300g 588

Cow & Cut  
*Your choice of three cuts per 100g*

**INTERNATIONAL CUTS**

(Grain Fed)

US Dry Aged T-Bone 500g 588

Australian Wagyu Fillet 300g 618

Japanese Wagyu A5 500g 1088

**SIDES**

Seasonal Greens 48

Creamed Sweetcorn 58

Hand Cut Chips 58

French Fries 48

Bone Marrow Mash 58

Cauliflower Cheese 58

Short Rib Stuffed Yorkshire Pudding 68

**ADD ONS**

Caramelized Onion 18

Fried Egg 28

Grilled Smoked Bacon 38

Seared Foie Gras 88

**SAUCES**

Peppercorn

Béarnaise

Chimichurri

Pastrami & Marrow Bone

**DISHES TO SHARE**

Lobster Wellington 888  
*New potatoes, shellfish sauce*

Beef Wellington 888  
*Mash potato, peppercorn sauce*

Chateaubriand for Two 458g 688  
*Skinny fries, café de Paris butter*

**SALT BLOCK**

*A daily selection of dry aged, prime beef cuts are sourced from artisan suppliers and matured in-house in our Himalayan salt block ageing cabinets.*

*Please ask our servers for today's specials and prices.*