

**Salads and Starters...**

- Australian Wagyu Steak Sashimi, Spicy Radishes £18
- Bone Marrow Flan, Mushroom Marmalade, Parsley Salad £12
- Prime Sirloin Hand Cut "Steak Tartar", Herb Aioli, Mustard £14
- Warm Veal Tongue, Marinated Artichokes, Shelling Beans, "Salsa Verde" £12
- Scottish Scallop "Carpaccio", Cucumber, Young Onions, Wasabi-Kosho Ponzu £16
- Foie Gras "on Rye", Date-Tamarind Chutney, Preserved Lemon, Tunisian Spices £17
- Heirloom Tomato Salad, Neal's Yard Goat Curd, White Anchovies, Aged Balsamic, Micro Basil £12
- Maple Glazed Pork Belly, Asian Spices, Watercress, Sesame-Orange Dressing, Apple Compote £12
- Roasted Baby Beets, Dorstone Goat Cheese, Toasted Pistachio, Citrus, Micro Basil, Mint £11
- Butter Lettuce, Avocado, Shropshire Blue Cheese, Champagne-Herb Vinaigrette £10
- Big Eye Tuna Tartar, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy £17
- Dorset Crab & Lobster "Louis", Spicy Tomato-Horseradish £17
- Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumplings £9

**Grilled Over Hard Wood & Charcoal Then Finished Under a 650 Degree Broiler...**

**USDA Prime, Black Angus Beef, Creekstone Farms, Arkansas City, Kansas, Aged 35 Days**

- New York Sirloin 10oz. - £29 / 14oz. - £39
- Petit Cut Filet Mignon 6oz. £32
- Rib Eye Steak 14oz. £42
- Bone In Rib Chop 16oz. £44
- Porterhouse 30oz. (For Two) £75

**Casterbridge Angus, Devon, South West England, Aged 28 Days**

- New York Sirloin 10oz. - £27 / 14oz. - £34
- Petit Cut Filet Mignon 6oz. £29
- Rib Eye Steak 14oz. £36

**Tasting of New York Sirloin £48**

- USDA Prime Black Angus, Creekstone Farms 4oz.
- Casterbridge Angus, South West England 4oz.
- Australian Wagyu/Black Angus, Darling Downs 2oz.

**Wagyu / Black Angus Beef, Darling Downs, Queensland, Australia**

- New York Steak 6oz. £70
- Filet Mignon 6oz. £85

**100% Pure Breed Wagyu Beef From IX Region of Araucanía, Chile**

- Rib Eye Steak 8oz. £85

- Pan Roasted Poulet Noire "Label Rouge", Chanterelle Mushrooms, Thyme, Natural Jus £24
- Grilled Spanish Iberico Pork Chop, Plum & Apple "Moustarda" £24
- Castle of Mey Lamb Chops, Cucumber-Mint Raita £29
- Sashimi Quality Big Eye Tuna Steak £26

**Slow Simmered and Pan Roasted...**

- Wagyu Beef Short Ribs "Indian Spiced", Curried Cauliflower, Garam Masala, Slowly Cooked For Eight Hours £29
- Sautéed Dover Sole Meunière, Preserved Lemon, Parsley £39
- Whole Roasted Loup de Mer, Moroccan Charmoula £32
- Sautéed Diver Scallops, Yuzu Kosho Butter £29
- Pan-Roasted Scottish Lobster, Black Truffle Emulsion 1 ½ lb. -£48 / 2 ½ lb. -£72
- Masala Wild Mushrooms, Bengali Tomato Chutney, "Indian Spiced" £19

**The Sauces**

- Whole Grain Mustard
- House Made Steak Sauce
- Wasabi-Yuzu Kosho Butter
- Argentinean Chimichurri
- Shallot-Red Wine Bordelaise
- Armagnac & Green Peppercorn
- Creamy Horseradish
- Béarnaise

**Add to the Cuts**

- Caramelized Onions £4
- Bone Marrow £6
- Wild Mushrooms £9
- Colston Bassett Stilton £5
- Fried Organic Egg £3
- Seared Foie Gras £10

**On the Side**

- Tempura Onion Rings £4.50
- French Fries with Herbs £4.50
- Soft Polenta with Parmesan £5.50
- Creamed Spinach with Fried Organic Egg £5.50
- Wild Field Mushrooms, Japanese Shishito Peppers £9
- Broccoli-Rapini, Sun Dried Tomatoes, "Fiore Di Sardo" £5.50
- Cavatappi Pasta "Mac & Cheese", Westcombe Cheddar £5.50
- Baby Carrots, Roasted Artichokes, Thyme - Honey £5.50
- Sautéed Baby Spinach, Garlic £4.50
- Desiree Potato Puree £4.50