

À LA CARTE

- ★ Bread & Butter 5.9
Homemade Fresh Bread, Served with Coconut Date Butter

STARTERS

- Lamb Bon Bons, Boneless Lamb Shoulder, Harissa Yogurt & Pickled Shallots 13.5
- Chicken Momo, Himalayan Spice, Sesame Chutney & Spiced Nettle Leaf 11.5
- BBQ Marrow Bone, Chimichurri, Lemon Zest, Crispy Sage & House Bread 15
- Black Garlic Mushroom Soup, Croutons & Lemon Compound Mousse (v) 10
- Grilled Squid, Padron Pepper, Spicy Sauce & Seaweed 12

MAINS

- Aged Roast Beef (Served Medium) 32
- Harissa Slow Cooked Lamb Roast (Served w/ Harissa Gravy) 32
- Rosemary Confit Chicken Leg Roast 29
- All Roasts Served w/ Gravy, Honey & Cajun Roasted Root Veg, Roast Potatoes, Polenta Stuffing, Carrot Puree, Seasonal Greens & Traditional Yorkshire puddings.
- Char Grilled Monkfish, Smoked Tomato Sauce, Duchess Style Potato, Garden Vegetables 25
- Vegan Haggis Wellington (Served with Roast Trimmings) 27

★ SPECIALS

Please note our specials have limited availability. Please ask your server

- Beef Wellington (Roasted Vine Tomatoes, Beef Dripping Mash & Sauce) 54
- Binchotan Grilled Beef Fillet (Carrot Puree, Honey Rainbow Carrots, Pomme Anna & Beef Jus) 42

STEAKS

- 30 Day Aged Ribeye 38
- 30 Day Aged Sirloin 36
- Full Blooded Wagyu Ribeye BMS 9+ 88
- All Steaks Served w/ Roasted Cherry Tomatoes, Koffman Chips, Glazed Shallots

SIDES & SAUCES

- Beef Dripping Mash, Crispy Shallots, Chives & Gravy 9
- Cauliflower Cheese, Breadcrumbs & Pecorino 9
- Koffman Chips 6
- Charred Asparagus, Grated Cheese, Chimichurri Sauce 11
- Gravy 3.5
- Peppercorn Sauce 5
- Mushroom Sauce 5
- Chimichurri 5

Allergens & Intolerances: When you order your food please state if you have any allergies or intolerances. It is not possible to guarantee against all allergens, traces or allergen cross contamination. All prices are inclusive of VAT.

A discretionary 10% service charge will be added to your bill