

À LA CARTE

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

STARTERS

- Truffle Dressed Crab Salsa, Mango, Avocado, Rocket 15.5
- Chicken Momo, Himalayan Spice, Sesame Chutney & Spiced Aloo Chop 12.5
- 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 13

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 27
- 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 BMS 9+ ask server for cut availability 88
- All Steaks Served w/ Roasted Cherry Tomatoes, Koffman Chips, Glazed Shallots

SIDES & SAUCES

- Beef Dripping Mash, Crispy Shallots, Chives & Gravy 9
- Cauliflower Cheese, Truffle, Breadcrumbs & Italian Hard Cheese 12
- 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