

DINNER A LA CARTE

17:00 – 23:00

ROBATA

- Marinated Basque Beef
6
- Crispy Pork belly
4
- Garlic Chicken
4
- Japanese style glazed Eel
7
- Baby octopus, confit lemon, chives
5
- Padron peppers, sea salt
4
- Grilled corn, chilli & spring onion relish
4.5

FRIED

- Tiger prawn tempura, yuzu mayonnaise
8
- Oysters, cucumber and sweet corn relish
7
- Crispy foie gras, pickled plums
7
- Baby squid, curry leaf & lime
7.50

SEAFOOD PLATTER

- Langoustine, crab, prawns,
salmon carpaccio, tuna tartare
38
- Lobster, langoustine, crab,
yellowtail carpaccio,
tuna tartare, scallop ceviche
48

RAW

- Artichoke, green olive, almond salsa
3.50
- Tuna tartare
9.50
- King scallops ceviche
12
- Cured fillet of beef, marinated peppers, parmesan
9
- Smoked yellowtail carpaccio, celeriac, apple
12
- Iberico tartare
14

SALAD

- Burrata, cherry tomatoes, truffle dressing
9.50
- BBQ Italian aubergine, sweet tomato & basil
7.50
- Broccoli & artichoke, maple dressing
6.50
- Quinoa salad, dried cranberries & hazelnut
8

WARM

- Grilled Queen Scallops, chorizo breadcrumbs
12

MEAT

- Grilled lamb cutlets, rosemary and garlic
24
- Confit duck leg, lentils & Morteau sausage
16.50
- Garlic chicken, confit peppers & tarragon
18
- Galician fillet of beef (250g)
28
- Galician sirloin (300g)
27

Served with grilled mustard greens, charred shallots

Add Seared Foie Grass 5

FISH

- Grilled Yellowfin Tuna, caper relish
23.50
- Grilled Carabinero Prawns, citrus butter, almonds
32
- Black Cod provencale
27.5
- Pan fried Salmon, harissa crushed potatoes,
burnt fennel yogurt
19

HANDMADE PASTA

- Casarrece, pesto, datterini & stracciatella
16.5
- Fresh tagliatelle, black winter truffle
22.5
- Mafaldine, roasted prawns, tomato & basil
19

SIGNATURE

- Steamed gilt head bream, lemon,
herbs, pak choi, edamame
32
- 750g Chateaubriand, straw potatoes & garlic
75
- Whole shoulder of suckling pig, grilled endive,
roasted jus
48
- 750g Galician ribeye on the bone, grilled romaine,
tarragon & mustard dressing
for two to three
65

SIDES

- Josper potato purée
3.5
- Steamed broccoli
4
- French fries
3.5
- Leaf salad
3.5

DESSERTS

- Profiteroles, salt caramel, pistachio ice cream
6.50
- Isu's French toast, tonka bean ice cream
5.50
- Blueberry poached pineapple carpaccio
4.50
- Molten chocolate, iced milk, caramelised pecans
5.95
- Sorbet selection
5.50
- The Wild Card
7
- Warm truffled Brie de Meaux
7.50