

# SET MENUS

£70 VEGAN/VEGETARIAN

## – TO SHARE –

VG: vegan VE: vegetarian

### PLANT-BASED MEAT MINI BIG K<sup>VE</sup>

Redefine meat, new meat patties, secret sauce

### PLANT-BASED MEAT BAO<sup>VG</sup>

Korean buns, redefine meat, new meat

### GOMA SPINACH SALAD<sup>VG</sup>

Spinach, tamago, bonito flakes,  
sesame, miso yuzu dressing

## – MAIN COURSE –

### REDEFINE STEAK, FRITES AND SAUCE

Plant-based flank steak

## – DESSERT –

### VEGAN MERENGUE

Lemon thyme cream, wild herbs sorbet  
and cherry blossom tea shards

£75

## – TO SHARE –

### BEEF RIBEYE HAM CROQUETTE

45 days cured beef ribeye ham, potato,  
mozzarella, parmesan, truffle

### BABY QUESADILLAS

Braised veal, Manchego cheese,  
chimichurri sauce

### AVOCADO HUMMUS

Avocado, sesame seeds, pomegranate,  
caramelised pistachios and carasau bread.

## – MAIN COURSE –

### STEAK, FRITES AND SAUCE

Holstein, Holland, Peter's Farm 8 months milk fed

## – DESSERT –

### OUR FAMOUS FRENCH TOAST

Caramelised brioche, salted caramel sauce,  
yoghurt ice cream

£90

## – TO SHARE –

### BEEF RIBEYE HAM CROQUETTE

45 days cured beef ribeye ham, potato,  
mozzarella, parmesan, truffle

### MINI BIG K

Mini Black Angus beef burgers, pickled onions & sauces

### BABY QUESADILLAS

Braised veal, Manchego cheese, chimichurri sauce

### AVOCADO HUMMUS

Avocado, sesame seeds, pomegranate,  
caramelised pistachios and carasau bread.

## – MAIN COURSE –

### SIGNATURE FILET

French fillet mignon with classic mash

### HAND CUT FRIES

Parmesan

## – DESSERT –

### OUR FAMOUS FRENCH TOAST

Caramelised brioche, salted caramel sauce,  
yoghurt ice cream

£120

## – TO SHARE –

Included glass of bubble

### BEEF RIBEYE HAM CROQUETTE

45 days cured beef ribeye ham, potato,  
mozzarella, parmesan, truffle

### BABY QUESADILLAS

Braised veal, Manchego cheese, chimichurri sauce

### AVOCADO HUMMUS

Avocado, sesame seeds, pomegranate,  
caramelised pistachios and carasau bread.

### MINI BIG K

Mini Black Angus beef burgers, pickled onions & sauces

### MINI CAESAR MISO SALAD

Romaine lettuce, Caesar miso dressing, Parmesan cheese

## – MAIN COURSE –

### XXL WAGYU RIBEYE

Chefs selection available on request  
with classic mash

### BEEF BAR SAUCE

### HAND CUT FRIES

Parmesan and summer truffle

## – DESSERT –

### OUR FAMOUS FRENCH TOAST

Caramelised brioche, salted caramel sauce,  
yoghurt ice cream

