



STARTERS

- SEARED CITRUS CURED SCALLOPS - 15
ASIAN NOODLE, MANGO, CHILLI AND PEANUT SALAD,
YUZU SOY DRESSING
- ROASTED OCTOPUS AND BLACK CHICKEN WINGS - 13
OLIVES, SUNDRIED TOMATOES, CHICKPEA PUREE
- LIL' BRGS - 12
USDA BEEF, TRUFFLED SPECIAL SAUCE, SESAME SEED BUN
- SOFT SHELL CRAB SLIDERS - 14
WASABI REMOULADE, PICKLED GINGER
- ROASTED CAULIFLOWER - 11
CELERIAC CREAM, SWEET RED ENDIVE, TRUFFLE
& TOASTED HAZELNUTS

SALADS

- COMPRESSED WATERMELON SALAD - 9
CREAMED FETA, CUCUMBER, OLIVE CRUMBS, MINT
- CHOPPED SALAD - 8
PEAS, AVOCADO, CUCUMBER, CROUTONS, MATURE CHEDDAR
- JUMBO LUMP CRAB - 14
CUCUMBER SALAD, PONZU-MAYO DRESSING
- CURLY LETTUCE, WATERCRESS & FIG DRESSING - 10
POACHED PEAR, BLUE CHEESE & MAPLE CANDIED NUTS

RAW BAR

- SNAPPER CEVICHE - 12
CITRUS, SEAWEED, HOT PEPPER & PUFFED RICE CRACKER
- BEETROOT SMOKED SALMON - 12
CARBON CARTA BREAD, HORSERADISH CREAM & BEETROOT
- SOY WASABI TUNA TATAKI - 14
RADISH, BLACK SESAME SEED PESTO, PUFFED WILD RICE
- WAGYU BEEF & RICE - 13
NORI SCENTED SUSHI RICE, SOY GINGER BEEF,
ENOKI & WASABI MAYO
-



GRILL

SMALL

- WAGYU SKIRT STEAK 220G - 25
- DEDHAM VALE DRY AGED BEEF SIRLOIN 240G - 26
- USDA GRAIN FED FILLET 200G - 39
- USDA GRAIN FED NEW YORK STRIP 250G - 29

MEDIUM

- USDA GRAIN FED SIRLOIN 350G - 40
- SALT MOSS PRIME IRISH DRY AGED FILLET 300G - 54
- USDA GRAIN FED RIB EYE 350G - 45

LARGE (SLICED)

- USDA GRAIN FED SIRLOIN 500G - 57
- USDA GRAIN FED T BONE 600G - 56
- DEDHAM VALE DRY AGED BEEF SIRLOIN 500G - 52

EXTRA LARGE / SHARING

- BRITISH BLACK ANGUS TOMAHAWK 900G - 85
- 28 DAYS DRY AGED ABERDEEN ANGUS SCOTTISH RIB 950G - 80
- USDA GRAIN FED CHATEAUBRIAND 750G - 135

DELICACY

- AMERICAN SNAKE RIVER WAGYU SIRLOIN PER 100G - 32

MONKEY SHOULDER WHISKY WASHED DRY AGED
DEDHEM VALE BEEF SIRLOIN 300G
MONKEY SHOULDER BBQ SAUCE - 35

MAINS

- ROASTED LAMB SADDLE & BREADED BELLY BITE - 23
- SMOKED AUBERGINE PUREE, TENDERSTEM QUINOA SALAD,
YOGHURT SAUCE

- BRAISED USDA BEEF SHORT RIB - 24
- BOURBON GLAZE, CELERIAC, ROSCOFF ONION & HASHES

- CORN FED BBQ CHICKEN BREAST - 20
- CELERY & OLIVE CRUSHED POTATOES

- DINGLEY DELL DRY AGED PORK CUTLET - 20
- ROASTED SQUASH, CARAMELISED APPLE PUREE, CHILLI
CORNBREAD CRUMBLE, APPLE SURETTE SAUCE

- PAN FRIED SALMON - 21
- PEAS & BEANS, SHITAKE MUSHROOM, SAMPHIRE & CASHEW CREAM

- ROASTED ATLANTIC SEA BASS - 21
- PINE NUTS, MUSSELS, PARSNIP & WATERCRESS

- NORTH SEA COD FILLET - 23
- POTATO ROSTI, PEAS PUREE, BEER BATTER PEARLS
& TARTARE SAUCE

- WILD MUSHROOM - 19
- CAVOLO NERO, YUCCA & FETA MASH, MOJO SAUCE

FEASTING BOARD FOR 2

SIRLOIN STEAK, LIL' BRGS, BEEF SHORTRIB, WAGYU BEEF & RICE SERVED WITH CORN BREAD, PARMESAN TRUFFLE
CHIPS, CREAMED SPINACH, BEETROOT SALAD, AMERICAN STYLE CREAMED CORN - 90

SAUCES

STK STK BOLD BÉARNAISE PEPPERCORN RED WINE BBQ

TOPPINGS

GARLIC BUTTER - 2 PEPPER CRUST - 2 SMOKED BACON & BLUE CHEESE - 5 DUCK EGG - 4
LIME & CHILLI TWIN KING PRAWNS - 14 ROASTED PERSILLADE PORTOBELLO MUSHROOM - 6

SIDES

MAC & CHEESE - 6 TRUFFLE MAC & CHEESE - 14 ROASTED BROCCOLINI, CHILLI, PINE NUTS & PECORINO - 6
PARMESAN TRUFFLED CHIPS - 7 MUSHROOM POT PIE - 7 FRENCH FRIES - 4 CREAMED SPINACH - 5
TATER TOTS, PECORINO & DIP - 7 BEETROOT SALAD & RED ONIONS, SHERRY VINEGAR - 6
GREEN BEANS, SMOKED BACON & CRISPY SHALLOTS - 6

Head Chef - Dimitrios Niarchos / Executive Chef - Guillaume Brard
Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages.
Allergen information is available on request from your server. A discretionary service charge of 12.5% will be added to your bill.