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## STARTERS

LIL' BRGS  
USDA BEEF, SPECIAL SAUCE, SESAME SEED BUN

BEETROOT SMOKED SALMON  
CARBON CARTA BREAD, HORSERADISH CREAM & BEETROOT

CURLY LETTUCE, WATERCRESS & FIG DRESSING  
POACHED PEAR, BLUE CHEESE & MAPLE CANDIED NUTS

## MAINS

SOUTH AMERICAN GRAIN FED BEEF SIRLOIN 200G  
STK SAUCE & FRENCH FRIES

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

CORN FED BBQ CHICKEN BREAST  
CELERY & OLIVE CRUSHED POTATOES

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

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## ADD 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 - 5

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## ADD SIDES

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

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## DESSERTS

NEW YORK CHEESECAKE  
SPICED DRIED FRUIT COMPOTE, SPECULOS CRUMBLE & CARAMEL ICE CREAM

ESPRESSO MARTINI CRÈME BRULEE  
COCOA TUILE

JUNK CHALICE (TO SHARE)  
CINNAMON & CHOCOLATE ICE CREAM, BOOZY WHIPPED CREAM, POPCORN,  
SALTED CARAMEL FUDGE, HOT CARAMEL SAUCE, CANDY FLOSS & GINGER BREAD

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.