



SET MENU THREE | £75 PER PERSON

STARTERS

- LIL' BRGS
USDA BEEF, SPECIAL SAUCE, SESAME SEED BUN
- ROASTED OCTOPUS
OLIVES, SUNDRIED TOMATOES, CHICKPEAS
- WAGYU BEEF & RICE
NORI SCENTED SUSHI RICE, SOY GINGER BEEF, ENOKI & WASABI MAYO
- SOFT SHELL CRAB SLIDERS
WASABI REMOULADE, PICKLED GINGER
- COMPRESSED WATERMELON SALAD
CREAMED FETA, CUCUMBER OLIVE CRUMBS, MINT

MAINS

- USDA GRAIN FED FILLET STEAK 200G
USDA GRAIN FED SIRLOIN 350G
- ROASTED COASTAL LAMB SADDLE
DUKKAH-SPICE, SMOKED AUBERGINE & QUINOA TABBOULEH
- BRAISED USDA BEEF SHORT RIB
BOURBON GLAZE, CELERIAC, ROSCOFF ONION & HASHES
- ROASTED ATLANTIC SEA BASS
PINE NUTS, MUSSELS, PARSNIP & WATERCRESS
- WILD MUSHROOM
CAVOLO NERO, YUCCA & FETA MASH, MOJO SAUCE

DESSERTS

- PARTY BOARD
SHARING BETWEEN 4 TO 5 PAX (RECOMMENDED FOR THE WHOLE PARTY)
MINI DESSERTS, FUN SWEETS & CHOCOLATE BONBONS
- ESPRESSO MARTINI CRÈME BRULEE
COCOA TUILE
- CHOCOLATE JAR
RASPBERRY CREMEUX, CHOCOLATE MOUSSE & PISTACHIO CRUMBLE
- NEW YORK CHEESECAKE
SPICED DRIED FRUIT COMPOTE, SPECULOS CRUMBLE & CARAMEL ICE CREAM
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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.