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Japanese Wagyu Tataki	£55	Josper Grilled Octopus	£46
Kosho pickled Enoki, chilli, sesame seeds, sticky soy		Creamy Borlotti beans, confit tomatoes, black olive soil	
Bluefin Tuna Tartare	£29	Burrata	£16
Pomelo, chilli, lime, coriander, toasted cashews		Caponata, pesto, pinenuts	
Argentinian Red Prawn Tempura	£16	Holstein Steak Tartare	£26
Tamarind and black garlic mayo, chervil, Crispy shallot, parsley, chilli		Italian fillet, pickled shallot, garum mushroom, hen egg yolk	
Hand Dived Orkney Isles Scallop	MP	Oysters, catch of the day	
Josper grilled, miso brown butter		Half dozen Dozen	£30 £60
	From tl	ne Land	
USDA Nebraska, 150 days corn fed		Japanese selection	
Bone in Ribeye	£17/100g	Sakura Wagyu	
Bone in Sirloin / Porterhouse	£17/100g	Sirloin A5 Grade, Minimum 400g	£50/100g
		Fillet A5 Grade, Minimum 200g	£80/100g
Lake District Farmers, grass fed			
Bone in Ribeye	£13/100g	Tajima-gyu Kobe	
Bone in Sirloin / Porterhouse	£13/100g	Sirloin A5 Grade, Minimum 400g	£90/100g
Scottish chateaubriand, grass fed	£16/100g	Fuji Wagyu – Crossbreed	
Australian Chateaubriand	£24/100g	Sirloin B4 Grade, Minimum 400g	£35/100g
	From t	the Sea	
Whole Norwegian King Crab	£190/Kg	King Crab Legs & Claw	£30/100g
Whole Native Lobster	£130/Kg	Minimum 400 g	
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Truffle Chips	£13	Cauliflower Carpaccio	£14
Hand cut, triple cooked		Parmesan, ponzu, truffle, herbs	
Tenderstem Broccoli	£14	Josper Grilled Aubergine	£8
Leak and potato puree, tomato Panko, garlic		Miso glaze, sesame seeds, spring onion	
Wild Mushrooms	£13	Autumn Salad	£12
Shitake, Shimeji, King Oyster mushrooms, Garlic and thyme butter, parsley		Mixed leaves, sweet potatoes, Conference pear, prunes, sunflower seeds, Pecorino shaves	
Heritage English Tomatoes and	£13		
Tropea Onion Salad			
Balsamic, olive oil			