

Japanese Wagyu Tataki Kosho pickled Enoki, chilli, sesame seeds, sticky soy	£55	Hand Dived Orkney Isles Scallop Charcoal grilled, miso brown butter	MP
Bluefin Tuna Tartare Pomelo, chilli, lime, coriander, toasted cashews	£29	Burrata Caponata, pesto, pine nuts	£17
Argentinian Red Prawn Tempura Pineapple salsa, Chipotle mayo, Coconut, Chilli	£17	Holstein Steak Tartare Italian fillet, pickled shallot, garum mushroom, Hen's egg yolk	£26
Charcoal Grilled Octopus Creamy Borlotti beans, confit tomatoes, black olive soil	£46	Oysters, catch of the day Half dozen Dozen	£30 £60
From The Land			
USDA Nebraska, 150 days corn fed		Wagyu Selection	
Bone in Ribeye	£17/100g	Japanese Sakura Wagyu	
Bone in Sirloin / Porterhouse	£17/100g	Sirloin A5 Grade, Minimum 400g	£50/100g
Lake District Farmers, grass fed		Fillet A5 Grade, Minimum 200g	£80/100g
Bone in Ribeye	£13/100g	Japanese Tajima-Wagyu Kobe	
Bone in Sirloin / Porterhouse	£13/100g	Sirloin A5 Grade, Minimum 400g	£90/100g
Scottish chateaubriand, grass fed	£16/100g	Australian Wagyu – Crossbreed	
Australian Chateaubriand	£24/100g	Ribeye, Minimum 400g	£40/100g
From The Sea			
Whole Dover Sole dry aged in house 500g - 900g, Soy Beurre Meunière	MP	Whole Norwegian King Crab	£190/kg
Whole Native Lobster Lobster sauce	£16/100g	King Crab Legs & Claw Minimum 400g	£30/100g
Truffle Chips	£10	Cauliflower Carpaccio	£14
Hand cut, triple cooked	EIU	Parmesan, ponzu, truffle, herbs	£14
Tenderstem Broccoli Leak and potato puree, tomato Panko, garlic	£14	Charcoal Grilled Aubergine Miso glaze, sesame seeds, spring onion	£8
Wild Mushrooms Shitake, Shimeji, King Oyster mushrooms, Garlic and thyme butter, parsley	£13	Green Salad with smoked tomatoes, mustard dressing	£13