

## APPETIZERS

SPRING PEA SOUP, Wild Mushroom & Asparagus .....	11
CHICKEN & PANCETTA CANNELLONI, Parmesan & Truffle .....	14
TEMPURA PRAWNS, Pak Choi & Lemongrass .....	12
CRAB, Avocado & Veal Sweetbread .....	16
KING SCALLOP, Enoki, Cep & White Wine .....	18
GOATS CHEESE, Pea & Lemon .....	11

## CAVIAR

EXMOOR BELUGA (30g) .....	200
EXMOOR CORNISH SALTED (30g) .....	100
EXMOOR OCJETRA (30g) .....	100

## ENTRÉES

LAMB CANNON, Aubergine, Red Pepper, Basil & Feta .....	32
COD, Confit Potato, Walnut, Apple & Grape .....	28
KING PRAWN & COCONUT CURRY, Fragrant Rice, Onion Bhaji & Raita .....	26
CHICKEN, Truffle Ballotine, Baby Gem & Poached Egg .....	27
STONE BASS, Argentinian Prawn & Bone Marrow .....	28
PORK FILLET, Pork Rilette & Celeriac .....	27

## FROM THE GRILL

RIB-EYE (340g) .....	39
FILLET (225g) .....	42
CHATEAUBRIAND (500g) .....	78

A5 WAGYU RIB-EYE (280g) .....	150
USDA BLACK ANGUS SIRLOIN (340g) .....	68
USDA BLACK ANGUS RIB-EYE (300g) .....	78
USDA BLACK ANGUS FILLET (225g) .....	88

## ADD TO THE CUTS

SAUCES, Béarnaise / Peppercorn / Chimichurri / Blue Cheese / Garlic Butter.....	3.5
BOURGUIGNON .....	7
WILD MUSHROOMS .....	7
BONE MARROW .....	8
TEMPURA SOFT SHELL CRAB .....	8
FOIE GRAS .....	12

## SIDES & SALADS

Tenderstem Broccoli, Chilli & Garlic  
7.5

Truffle & Parmesan Fries  
7.5

Truffle Creamed Potato  
8

Shortrib Mac & Cheese  
14

Glazed Cauliflower, Soy, Ginger & Garlic  
8.5

Garlic Creamed Spinach  
8

Cheddar & Thyme Dauphinoise  
13

Salt & Pepper Squid  
12

Peas à la Française  
7

Creamed Potato

French Fries

House Salad

Caesar Salad

Greek Salad

Rocket & Parmesan Salad  
6