

À LA CARTE

★	Bread & Butter Homemade Fresh Bread, Served with Coconut Date Butter	5.9
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STARTERS

Truffle Dressed Crab Salsa, Mango, Avocado, Rocket	15.5
Chicken Momo, Himalayan Spice, Sesame Chutney & Spiced Aloo Chop	12.5
BBQ Marrow Bone, Chimichurri, Lemon Zest, Crispy Sage & House Bread	15
Black Garlic Mushroom Soup, Croutons & Lemon Compound Mousse (v)	10
Grilled Squid, Padron Pepper, Spicy Sauce & Seaweed	13

MAINS

Aged Roast Beef (Served Medium)	32
Harissa Slow Cooked Lamb Roast (Served w/ Harissa Gravy)	32
Rosemary Confit Chicken Leg Roast	29
All Roasts Served w/ Gravy, Honey & Cajun Roasted Root Veg, Roast Potatoes, Polenta Stuffing, Carrot Puree, Seasonal Greens & Traditional Yorkshire puddings.	
Char Grilled Monkfish, Smoked Tomato Sauce, Duchess Style Potato, Garden Vegetables	27
Vegan Haggis Wellington (Served with Roast Trimmings)	27

★ SPECIALS

Please note our specials have limited availability. Please ask your server

Beef Wellington (Roasted Vine Tomatoes, Beef Dripping Mash & Sauce)	54
Binchotan Grilled Beef Fillet (Carrot Puree, Honey Rainbow Carrots, Pomme Anna & Beef Jus)	42

STEAKS

30 Day Aged Ribeye	38
30 Day Aged Sirloin	36
Full Blooded Wagyu BMS 9+ ask server for cut availability	88
All Steaks Served w/ Roasted Cherry Tomatoes, Koffman Chips, Glazed Shallots	

SIDES & SAUCES

Beef Dripping Mash, Crispy Shallots, Chives & Gravy	9
Cauliflower Cheese, Truffle, Breadcrumbs & Italian Hard Cheese	12
Koffman Chips	6
Charred Asparagus, Grated Cheese, Chimichurri Sauce	11
Gravy	3.5
Peppercorn Sauce	5
Mushroom Sauce	5
Chimichurri	5

Allergens & Intolerances: When you order your food please state if you have any allergies or intolerances. It is not possible to guarantee against all allergens, traces or allergen cross contamination. All prices are inclusive of VAT.
A discretionary 10% service charge will be added to your bill