

raw/chilled

oysters on the half shell

chef's daily sauce selection, mignonette, cocktail sauce
six 36 / twelve 68

tuna tartare

soy chilli vinaigrette, pickled fresno chilli, pear, rice crackers 18

shrimp cocktail

lemon, cocktail sauce 16

steak tartare

crispy capers, cured egg yolk, brioche toast points 18

oscietra caviar 30g

waffles, chive crème fraiche 95

starters

salmon maki

wasabi mayonnaise, red shiso 17

harissa flat bread ^(v)

garlic harissa butter, chives 12

seared scallops

pea purée, braised bacon, pickled fennel, chicken jus 24

wagyu meatballs

slow-roasted tomato sauce, polenta croutons, parmesan, basil 17

soup/salads

pea soup

guanciale, shallots, chanterelle mushrooms 12

avocado & kale ^(vg)

miso vinaigrette, crispy wild rice, mixed baby cresses 17

butter lettuce ^(v)

mustard vinaigrette, blue cheese, buckwheat 15

tomato & burrata ^(v)

white balsamic vinaigrette, sun-dried tomatoes, quinoa 17

caesar salad ^(v)

parmesan crisps, garlic croutons, lemon zest 16

add grilled chicken 8

add grilled jumbo shrimp 8

(v) vegetarian (vg) vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Adults need around 2,000 kcal a day. If you have any dietary requirements, allergies, or intolerances, please inform your server before placing your order. Please be aware that while we take every precaution to prevent cross-contamination, our kitchens and food preparation areas are not allergen-free environments. All prices are inclusive of VAT at the current rate. A discretionary 15% service charge will be added to your bill.

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main courses

beef wellington

potato purée, glazed root vegetables,
red wine demi-glace 65

prime usda ribeye ^{340g}

garlic compound butter, truffle jus, braised shallot 75

lobster risotto

butter-poached lobster tail, saffron broth,
tomato soffritto 55

roasted cod

smoked pil pil sauce, clams, braised fennel,
chive oil 43

grilled dover sole

brown butter grenobloise sauce 65

lamb chop

butternut purée, harissa butter, kale, lamb jus 43

half roasted chicken

wild mushrooms, brown butter, chicken sauce 32

tofu fried rice ^(vg)

cabbage, kale, pickled mushrooms,
spiced cashews, sesame seeds 22

enhancements

lobster tail 22

garlic butter ^(v) 4

herb butter ^(v) 4

truffle butter ^(v) 5

crab oscar 18

large cuts to share

served with truffle jus, garlic butter, fries

wagyu tomahawk 1.2kg 350

bone-in striploin 700g 90

châteaubriand 500g 120

berkshire pork chop 800g 65

sides 8

baked macaroni & cheese

smoked gouda sauce, crispy
prosciutto, chives

parmesan fries ^(v)

black truffle aioli

roasted summer squash ^(vg)

roasted vegetables, balsamic
reduction, herbs de provence

potato purée ^(v)

crème fraiche, chives

market salad ^(vg)

citrus vinaigrette, cucumber,
tomato, quinoa

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