



## À LA CARTE MENU

### TO BEGIN

#### ENGLISH CURED BEEF BRESAOLA

£10

Truffle aioli, crispy shallots, quail egg, in-house prepared bone marrow crostini (E, G, GFA, M, SU)

#### BEEF BUTTER GNOCCHI

£10

Pillowy potato gnocchi tossed in beef fat butter, sage, and black garlic parmesan (Vegetarian alternative available) (G, M)

#### MINI YORKSHIRE PUDDING BITES

£9

Bite-sized Yorkshire puddings filled with slow-cooked pulled beef, horseradish crème fraîche, and a drizzle of red wine jus (Vegetarian alternative available) (E, G, M, SU)

#### SWEETCORN "RIBS"

£9

Charred and smoked corn ribs glazed with chipotle honey butter and crispy chilli crunch (M, SU)

#### CITRUS-CURED SALMON

£13

Thin slices of cured salmon with a beetroot and gin marinade, served with avocado purée dill crème fraîche, and crisp rye crackers (F, G, GFA, M)

#### SOUP OF THE MOMENT

£9

Homemade daily using seasonal ingredients

#### SCALLOPS & CHORIZO BON BONS £14

Pan-seared scallops, spicy chorizo crumb, saffron aioli (C, E, M, SU)

### SIGNATURE STEAKS & GRILL

*All our steaks are dry-aged For 28 Days and served with Bone Marrow Butter, your choice of one sauce: Chimichurri, Béarnaise Foam, or Smoked Peppercorn Jus, and Double-Cooked Chips*

#### RIBEYE 10oz

£32

The ultimate luxury, marbled perfection, best served medium (E, G, GFA, M, SU)

#### FILET MIGNON 8oz

£35

Served with a black truffle crust (E, G, GFA, M, SU)

#### BONE-IN PRIME NY STRIP 14oz

£33

Finished with charred rosemary and maldon sea salt (E, G, GFA, M, SU)

#### HERB-CRUSTED 3-BONE LAMB RACK

£32

Succulent lamb rack with a crust of fresh herbs, garlic, and breadcrumbs served with creamy mash, carrots, and asparagus (G, GFA, M)

### GOURMET BURGERS

#### MOVING MOUNTAIN BUTCHER BURGER £18

Plant-Based patty, smoked tomato jam, cashew mozzarella, and crispy oyster mushrooms on a pretzel bun (G, GFA, SU)

#### KOREAN BBQ SHORT RIB BURGER

£18

Slow-braised short rib, kimchi slaw, gochujang mayo, and crispy seaweed flakes (E, G, GFA, M, SU)

#### THE LUXE WAGYU BURGER £22

8oz Wagyu patty, foie gras torchon, black garlic aioli, crispy onions, and aged white cheddar on a brioche bun (E, G, GFA, M)

## VEGETARIAN SPECIALTIES

### PEA & TRUFFLE GNOCCHI £18

Pea shoots, fried hen's egg, herb gnocchi, fresh peas  
mange tout, and parmesan  
(G, M)

## SHARING PLATTERS

*During peak times, may require additional preparation time*

### SPATCHCOCK ROAST CHICKEN

£28

Served with roast potatoes, green beans,  
and roasted vegetables  
(G, GFA, M, SU)

### CHATEAUBRIAND 500g

£65

A dry-aged chateaubriand served with  
two sides and two sauces of your choice  
(E, G, GFA, M, SU)

### TOMAHAWK STEAK SHARING PLATTER 900g

£70

A show-stopping dry-aged tomahawk  
steak served with two sides and two  
sauces of your choice  
(E, G, GFA, M, SU)

## ACCESSORIES £7 EACH

### TRUFFLE FRIES

Hand-cut fries tossed in truffle oil and parmesan  
(G, GFA, M)

### CHARRED BROCCOLINI & PISTACHIO CRUMBLE

Finished with preserved lemon dressing  
(M, N)

### CARROTS GLAZED WITH BURNT HONEY AND HARISSA

Carrots glazed with burnt honey and harissa (M)

### PARMESAN & ROSEMARY YORKSHIRE PUDDING

Oversized and indulgent, perfect for dipping  
(E, G, M)

### LOADED BONE MARROW MASH

Creamy potato mash with roasted  
bone marrow and crispy pancetta (M)

### CHEF'S SEASONAL VEGETABLE SELECTION

Daily seasonal selection (M)

### DOUBLE-COOKED CHIPS

Thick-cut chips cooked twice for extra crunch  
(G, GFA)

### LOBSTER MAC & CHEESE

£1.50 SURCHARGE

Creamy macaroni loaded with lobster,  
parmesan, and black bomber cheddar  
(C, E, G, GFA, M)

## DESSERTS £8 EACH

### MOLTEN CHOCOLATE LAVA CAKE

Served with smoked sea salt caramel  
and vanilla bean gelato  
(E, G, M)

### CHARRED PINEAPPLE PAVLOVA

Toasted meringue, rum-spiked pineapple,  
coconut cream, and passion fruit drizzle  
(E, M)

### SALTED CARAMEL BEEF FAT BROWNIE

Rich chocolate brownie with beef fat  
caramel and toasted marshmallow  
(E, G, M)

### WHISKEY & VANILLA AFFOGATO

House-made vanilla bean gelato, espresso  
shot, and a pour of aged whiskey  
(E, M)

### AVAILABLE FROM 12 PM UNTIL 9 PM

Key: GFA/VE Are dishes that can be adapted to suit dietary needs.

Please Note: Our kitchen does operate with all allergens listed below, we cannot guarantee that all products will be allergen free. Please speak to a member of the team.

CE-Celery, G- Cereal/Gluten, CR Crustaceans, E-Egg, F-Fish, Lup-Lupin, M-Milk, MO-Molluscs,  
MU-Mustard, N-Nuts, PN-Peanuts SS- Sesame Seeds, S-Soy, SU-Sulphur Dioxide