

Tuesday to Sunday

18:00 to 22:30

£70

£62

£200

£300

£235

TO SNACK	
Fresh Baked Marmite Sourdough V, NF Potato and thyme, sea salt cracker, whipped cultured butter	£10
Oak Smoked Mixed Olives	£5
APPETIZERS	
Spiced Tuna Tartare GF, NF With Albacore and bone marrow, kimchi, yuzu gel	£26
Wagyu Beef Tartare NF With devil's sauce, pickled shallots, white soy cured egg yolk, aged parmesan, grilled sourdough toast	£28
Chicken Wing & Orkney Scallops GF, NF Hand-dived scallops with caper and raisin puree, Oscietra caviar, XO chicken sauce	£24
Charcoal Grill Tiger Prawns NF Gremolata sauce, tempura green shiso leaves	£22
Barbary Duck Scotch Egg NF Pickled kale, garlic aioli	£25
Tender Beef Gyūdon Salad GF BBQ foie gras, soft-cured egg, truffle, mixed nuts and sesame dressing	£30
Winter Harvest Salad GF, V* Pumpkin, tangy goat cheese, figs, mixed nuts, honey & yuzu vinaigrette, watercress	£18
SOUPS	
The Fishmonger's Soup	£17
Vegetable Soup of the Day ^{VG}	£12

USDA Cedar River Farms | 200g

8-9MBS | 400g

4-5 MBS | 1.5kg

Argentinian Ribeye NF, GF, HALAL

*Butcher's Platter NF, GF, HALAL

Chef's choice of three meats | 750g

Hereford & Angus Cattle Black Label Ribeye | 280g

Full-Blood Wagyu Chateaubriand NF, GF, HALAL

*Wagyu Tomahawk on the bone $\,\,$ NF, GF, HALAL

MAINS	
Josper Grilled Fish Of The Day GF, NF Semi dried tomato, tartare beurre blanc	Market Price
Grilled Native Lobster Thermidor GF, NF	Half £40 Whole £80
Seared Fillet of Stone Bass GF, NF Roasted sunchoke, samphire, brown shrimps and smoked mussels with a champagne sauce	£35
Wheat-fed Breast of Guinea Fowl Sweet pearl barley, beetroot, mushroom duxelles, chicken jus	£40
Potato and Aged Parmesan Gnocchi V Wild mushroom, tarragon, chestnut, cep mushroom veloute	£25
FROM THE GRILL	
*Our large cuts are perfect for sharing. Halal meat is available, please ask Dry aged beef does not benefit from cooking past medium rare.	your waiter.
UK Beef Fillet on the bone NF, GF Lake District 35 Day Dry Aged 200g	£60
UK Lake District Sirloin on the bone NF, GF 100 days dry-aged 280g	£50
Japanese Kagoshima Tenderloin NF, GF, HALAL A5 Kagoshima Black Breed Tenderloin 8-12 MBS 200g	£90
Japanese Kobe Striploin NF, GF, HALAL A5 Kobe Striploin 11 MBS 100g	£100
Australian Full-Blood Wagyu NF, GF, HALAL Westholme Wagyu Tenderloin 8-9 MBS 200g	£65
Black Angus Prime Ribeye NF, GF, HALAL	

OYSTERS AND CAVIAR

Isle of Cumbrae Oysters Deep in flavour of wood and nuts, firm and meaty in texture. Served with shallot mignonette, Vietnamese dressing, lemon wrap	£4 each
Imperial Oscietra Caviar NF Acipencer Gueldenstaedtii, served with chopped egg, chives, red onion, crème fraiche and blinis	30g 50g £100 £130
Royal Beluga Caviar NF Sturgeon Huso Huso, served with chopped egg, chives, red onion, crème fraiche and blinis	30g 50g £200 £250
SIDES	
Triple Cooked Chips *Add parmesan, truffle or beef dripping	£8 +£4
Hasselback Potato with Raclette Cheese & Chives V, NF, GF	£11
Josper Grilled Heritage Carrots V, NF, GF Whipped goat's cheese curd, pomegranate molasses	£14
Beetroot Roasted in Embers GF, V With blue cheese, walnuts and sumac	£12
Feta Saganaki V, NF Honey and sesame, Metaxa liquor	£12
Mixed Leaves Salad VG, NF, GF Chardonnay Vinaigrette	£10
Sweet Potato Hash Brown GF, NF Boquerónes aioli, chives	£9
Braised Cabbage V Romesco sauce and kaffir lime aioli	£12
Sauces, butters, and mustards are available upon request	£3.50 each
V - VEGETARIAN VG - VEGAN NF - NUT FREE GF - GLUTEN FREE	

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.