

MEAT BOARD

Our current featured supplier is Grassroots Farms. They are collective of carbon neutral farms, that provide not only a great tasting steak but one which has a positive effect on the environment. They use farming methods that mimic the way nature behaves; to give back and regenerate the health of our ecosystems and delivers the most delicious meat.

Angus/Holstein, Cote du boeuf, aged 44 days, 1kg	140
Angus/Holstein, Porterhouse, aged 44 days, 1kg	135
Angus/Holstein, Cote du boeuf, aged 44 days, 500g	75
Angus/Holstein, T-bone, aged 44 days, 500g	70

MEAT

Jack's Creek Wagyu/Angus, Sirloin, 300g, Australia	95
'El Capricho', Ox Chop, aged 100 days, 1.3kg, Spain	250
Hereford, Chateaubriand, aged 38 days, 680g, UK	110
Shorthorn, Rib-Eye, aged 45 days, 350g, UK	50
Hereford, Fillet, aged 38 days, 210g, UK	47
Holstein/Shorthorn (ex dairy), Sirloin on the bone, aged 50 days, 500g, Ireland	52
Wagyu, Black Kagoshima A5, Rib-Eye, 300g, Japan	125
USDA Prime, NY Strip, 350g, USA	58
Angus, Rump, aged 55 days, 280g, UK	42
Shorthorn, Tomahawk, aged 38 days, 1kg, UK	130
Suffolk Lamb, Cutlets, 280g, UK	38

FISH

Whole Dover Sole, English Channel, 400g	49
Argentinian Red Prawns, Patagonia Coast	45
Turbot Tranche, North Sea 350g (on the bone)	48
Lobster Thermidor Atlantic Ocean 750g	70

SIDES

All at 14

Lobster Mac 'n' cheese ·
15 hour potatoes, black truffle

All at 9

Minted greens · Mixed salad
Blue cheese & bacon salad · Creamed spinach
Mashed potato, confit garlic, red wine jus · Chips

SAUCES

All at 4

Bordelaise
Chimichurri
Red wine jus
Bearnaise
Armagnac & green
peppercorn