



BANK HOLIDAY WEEKEND SPECIALS

Starters

Half Dozen Seasonal British Oysters 16.50  
*Bloody Mary dressing*

Royal Beluga Caviar, 000 grade, Huso Huso 10g/30g/50g 65/150/240

Imperial Oscietra caviar 10g/30g/50g 31/70/120  
*Served with fresh blinis, crème fraiche, red onion, lemon*

Fillet Steak Tartare 11.50  
*Mustard, Tabasco sauce, Worcester sauce, cornichons, capers, spring onions, shallots, soya sauce cured egg yolk, croutons*

Main Courses

Wagyu Beef Ribeye Steak 280g 64.95  
*Potato pepperonata, chimichurri sauce*

28 days Aged Aberdeen Angus 6oz Fillet Steak 30  
*Fresh truffle mash, Porto reduction, caramelised onions*

Half or a Whole Lobster Thermidor 25.95/49.95  
*Chipped potatoes, mixed salad*

Desserts

Passionfruit Martini Cheesecake 9  
*Mascarpone, passionfruit compote, vanilla, butter biscuit crumb, pineapple sorbet*

Greek Goddess 9  
*Greek yoghurt mousse, dark berry coulis, vanilla ice cream, gold leaf*



PLEASE NOTE

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. For allergen enquires please ask a member of our team. There is a risk associated with consuming raw oysters. It may increase a risk of food born illnesses. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill. This menu is printed on a 100% recycled paper.