

restaurant

bar + grill

GLUTEN FREE

Cold Counter

Cerignola Olives (v)	4.25
Giant Apulian green olives	
Blackwater Wild or Maldon Oysters	Each 2.75
Tabasco or Bloody Mary	

Hot Plates

Charcoal Grilled Asparagus (v)	8.00
Poached duck egg, truffle butter sauce	
Spring Vegetable Risotto (v)	8.75/12.75
Goat's cheese, basil, lemon	
Smoked Haddock Risotto	9.50/14.00
Leeks, poached duck egg	
Tempura	9.75
King prawns, courgette flower, chilli jam	
Isle of Man Scallops (n)	11.75
Chorizo, romesco sauce, tenderstem broccoli	

Salads

Charcoal Grilled Salmon Superfood	15.00
Quinoa tabbouleh, beetroot, quail's egg, toasted seeds	

Tandoor Oven & Charcoal Grill

Tuna Au Poivre	20.75
Line caught sashimi grade tuna, new season potatoes, Béarnaise sauce	
Tandoor Lamb Cutlets (n)	24.25
Cardamom rice, spiced tomato sauce	
Marinated Lamb Skewer	20.00
Cardamom rice, mint yoghurt	
Half/Whole Lobster	29.00/44.25
New season potatoes, Hollandaise sauce	
Sea Bass	19.75
Tikka spices or simply grilled	

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There is a discretionary 10% service charge.

the restaurant

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Oven

Beef Bourguignon 19.50
Button mushrooms, onions, smoked bacon

Charcoal Grill

STEAKS AGED 28 DAYS

Aberdeen Angus | British Isles
Native grass fed

Flat Iron (225g) <i>Served Medium</i>	16.75	Ribeye (225g)	20.75
House cut chips & a choice of sauce or butter		Sirloin (225g)	21.75
Rump (225g)	17.75	Fillet (225g)	26.75

Premium Marble Reserve | Rangers Valley | Australia
Pure bred Angus 270 days corn fed

Ribeye (300g/500g) 31.00/41.00

USDA Prime | Creekstone Farms | Kansas | USA

Black Angus 150 days corn fed

Sirloin (300g/500g) 31.00/41.00

STEAKS AGED 35 DAYS

Aberdeen Angus | British Isles
Native grass fed

Dry aged T-bone (450g) 31.50
Dry aged Côte de boeuf (395g) 30.00

STEAKS TO SHARE

Aberdeen Angus | British Isles
Native grass fed

Chateaubriand (450g) 59.75
Tomahawk (800g) 59.75

TOPPINGS

Half Lobster 18.50 Fried Duck Egg (v) 2.25

SAUCES & BUTTERS ~ 1.00

Béarnaise | Truffle butter | Garlic & parsley butter

STEAK & LOBSTER

FOR TWO TO SHARE 28.75 PER PERSON

Rump Steak, Aged 28 Days (350g) & Whole Lobster (680g)

Served medium with new season potatoes, Hollandaise

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Sides

New Season Potatoes (v)	4.50
Butter, mint	
Mash (v)	4.00
Heritage Carrots	4.50
Pancetta, peas, mint	
Buttered Spinach (v)	5.00
Chopped Seasonal Greens (v)	4.75
Cardamom Rice (v)	4.00
Seasonal Slaw (v)	4.00
House Salad (v)	4.50

Desserts

Mascarpone Crème Brûlée (v)	7.25
Raspberry sorbet	

PETIT FOUR

Chocolate & Hazelnut Truffles (v)(n)	3.50
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ICE CREAM & SORBET

All our ice creams & sorbets are made in-house (v)(n)

Vanilla Chocolate Passionfruit Salted Caramel	5.50
Raspberry Sorbet	5.50

McF Gluten Free Spring

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