

## Aperitif

Sardinian Gin&Tonic / Gin, citrus, Botanical Tonic /	42
White Negroni / Gin, Italicus liqueur, dry vermouth /	49
Barribault / Island Single Malt Scotch Whisky, Amaro, vermouth, angostura /	45

## Snacks

Grilled Gordal olives / parsley salsa (v)	21
Padron peppers / pesto Romesco (v)	21

## Starters

Home-made black pudding / orange puree / chicory	36
Scotch egg / piccalilli / watercress	38
Smoked mackerel / crème fraiche / flat bread / radish	45
Romaine lettuce / white anchovies / Caesar dressing / trout roe	46
Beef tartare / furikake / salted yolk / shimeji mushroom	49
Tenderloin tataki / truffle / coriander	59
Tuna tartare / oyster mayo / spinach	99

## Main courses

Cote de Porc / Charcuterie sauce	32 / 100g
Risotto / spinach / green onion / peas / parmesan (v)	59
Tuna steak / nori / beurre blanc / trout roe	85 / 100g
Chateaubriand (600 g) / spinach / bone marrow / bordelaise sauce	390

## Grill

Bavette steak - Poland	34 / 100g
Picanha steak – Poland / dry aged for 28 days /	38 / 100g
T-Bone steak – Poland (500-600g) / dry aged for 60 days /	65 / 100g
Cote de boeuf – Poland (500-600g) / dry aged for 60 days /	66 / 100g
New York steak – USA Prime / Black Angus / wet aged for 28 days	79 / 100g
Strip loin – Wagyu Hyogo, Japan / marbling grade A5 /	380 / 100g

## Sauces

Green peppercorn / Madeira / Chimichurri / Truffle Mayo / Bordelaise / Cafe de Paris	7
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## Sides

Mixed leaf salad / house dressing (v)	15
Fried potatoes / Ranch dressing (v)	16
French beans / Café de Paris	22
Cabbage / bacon / madeira	25