

SALADS

CHICORY & WATERCRESS

blue cheese - caramelised pear - walnut dressing 14

HERITAGE BEETROOT & BURRATA

rocket leaves - green apple - roasted walnuts croutons 16

CAESAR SALAD

baby gem leaves - crunchy focaccia - parmesan cheese 15

STARTERS

SCALLOPS & SMOKED PORK BELLY

parsnip purée - apple - watercress - balsamic truffle dressing 27

CRISPY SPANISH OCTOPUS LEG & OAT FRIED CHICKEN

olives - sundried cherry tomatoes - corn purée 19

LIL' BRGS

USDA beef - truffled special sauce - sesame seed bun 18

SOFT SHELL CRAB SLIDERS

wasabi remoulade - pickled ginger 20

ROASTED CAULIFLOWER

celeriac cream - sweet red endive - truffle & toasted hazelnuts 19

RAW BAR

JALAPENO PICKLED SHRIMP

cocktail sauce - lemon 20

GIN & TONIC MARINATED SCOTTISH SALMON

blackberry - cucumber - soda bread & dill 16

YELLOWFIN TUNA CEVICHE

radish - black sesame seed pesto - charcoal crisps 18

WAGYU BEEF TARTARE

caramelized onions - tarragon ranch - sesame crackers 18

XMAS SPECIAL

family style - 48 per person

**ROASTED ORGANIC TURKEY BREAST
SAGE CHESTNUT STUFFING
CRANBERRY SAUCE**

or

**ROASTED SCOTTISH PRIME RIB 250G
YORKSHIRE PUDDING
TRUFFLE MADEIRA**

family style sides

**MAC & CHEESE / PARMESAN TRUFFLED CHIPS / ROASTED CAULIFLOWER
SAUTEED GREEN BEANS / SMASH SWEED AND ORANGE**

Head Chef - Dimitrios Niarchos / Executive Chef - John Stawicki

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Allergen information is available on request from your server. A discretionary service charge of 12.5% will be added to your bill.

GRILL

Our steaks are from the best brand of USDA prime beef and premium Canadian beef, all cut in house by our master butcher. We broil our meat American style. All our beef is fed on grain for at least 120 days giving richness and a unique flavour profile. We also have a selection of dry aged English premium steaks to show the best of our local producers.

SMALL

FILLET 200G 45

NEW YORK STRIP 250G 35

MEDIUM

SIRLOIN 350G 47

FILLET 300G 65

RIB EYE 350G 54

LARGE

SIRLOIN 500G 66

T BONE 600G 68

TOMAHAWK 900G 88

DELICACY

AUSTRALIAN WAGYU SIRLOIN 100G 39

TOPPINGS

GARLIC BUTTER 3

PEPPER CRUST 2

SMOKED BACON & BLUE CHEESE 7

LIME & CHILLI KING PRAWN 8

GRILLED PORTOBELLO 6

BLACK TRUFFLE BUTTER 7

CRAB "OSCAR" GRILLED ASPARAGUS 16

SHAVED BLACK TRUFFLE 3GR 18

SAUCES

STK

STK BOLD

BÉARNAISE

PEPPERCORN

RED WINE

BBQ

CHIMICHURRI

MAINS

HEBRIDEAN LAMB SADDLE

breaded belly bite - smoked aubergine purée - tenderstem quinoa salad - yoghurt sauce 28

BRAISED BEEF SHORT RIB

bourbon glaze - celeriac - roscoff onion - hashes 29

LOCH DUART ORGANIC SALMON FILLET

asparagus - green peas & potato gnocchi - beurre blanc sauce 26

ROASTED LEMON SOLE BALLOTINES

coco beans - chorizo - rocket leaves - caper popcorns 33

NORTH SEA COD FILLET

potato rosti - peas purée - beer batter pearls tartare sauce 27

WILD MUSHROOM

cavolo nero - yucca & feta mash - mojo sauce 28

SIDES

MAC & CHEESE 9

BLACK TRUFFLE MAC & CHEESE 17

ROASTED BROCCOLINI - CHILLI

PINE NUTS - PECORINO 8

PARMESAN TRUFFLED CHIPS 10

FRENCH FRIES 7

CREAMED SPINACH 8

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