



Surf & Turf Feasting Menu for Four

£68 per person / Minimum 2 people

48 hours pre-booking required

Served on sharing boards

TO START

Mini Baked Sourdough with Garlic Butter (g/d/c/sd)
Home Smoked & Cured Salmon, Lemon Crème Fraiche, Pickled Cucumber, Citrus Pearls (d/f/sd)
Wagyu Steak Tartare, Crispy Shallots, Egg Yolk (sd/c/e/g/f)

MAIN

Bavette 250g
Wagyu Rump 400g
Chateaubriand 400g
12 Tiger Prawns (cr)

Served with: Chips, Bacon Mac & Cheese (g/d), Broccoli with Chili & Garlic (v/sd)
Sauces: Bone Marrow Red Wine Sauce (sd), Peppercorn (d/f/g), Garlic Butter (d), Chimichurri (m/sd)

DESSERT BOARD

Chocolate Brownie with Vanilla Ice Cream (s/d/e)
Sticky Toffee Pudding with Toffee Sauce & Ice Cream (d/g/e)
Lemon Meringue Tart with Raspberry Sorbet (v/d/g/e)



Please speak to our staff if you have a food allergy or intolerance

A discretionary service charge of 12.5 % will be added to your bill. All prices are inclusive of VAT.

Please see below our allergen code which represents what allergens are in specific dishes:

Vegetarian (v) Vegan (vg) Celery (c) Cereals containing gluten (g) Crustacean (cr) Eggs (e) Fish (f) Lupin (l) Dairy (d) Molluscs (mol) Mustard (m) Nuts (n)
Peanuts (pn) Sesame Seeds (ss) Soya (s) Sulphur (sd)

*Join us in supporting Hospitality Action, Invisible Chips £4.5, service exempt.