

To Start

GARLIC & CHILLI PRAWNS 12

Tiger prawns, garlic and chilli butter
Pair with bread + 3.9



HERITAGE TOMATOES (VG) 11

Balsamic & basil oil on sourdough
Add burrata (v) + 5



BEEF CARPACCIO 12.5

Truffle mayonnaise, walnuts,
parmesan, rocket salad



FRITTO MISTO DI MARE 12.5

Lightly battered Nobashi
prawns & baby squid, lemon
miso mayo



TUNA TARTARE 13

Yellowfin tuna &
avocado in yuzu soy,
seeded crispbread



CHEESEBURGER SPRING ROLLS 11

Mustard mayonnaise



PORK BELLY BITES 12

Crispy and glazed with
bourbon sauce



ARTICHOKE SPINACH DIP 14

Blend of artichokes, spinach,
and cheese, with salsa, sour cream,
and crispy corn chips



THE *Steak Stone* Experience

Our famous hot stone allows you to cook your steak, your way. Served with butter, seasoning salt, and sauce of your choice.

STEP 1 – CHOOSE YOUR STEAK CUT (Served sliced)

FILLET 8oz / 10oz Tender, buttery texture	35 / 38.5
SIRLOIN 10oz / 12oz Lean with a strip of fat for full flavour	32 / 33.5
RIBEYE 10oz / 12oz Rich, juicy and marbled to perfection	31.5 / 33.5
RUMP 10oz Firm and lean, yet tasty	27.5
TUNA SLICED FILLET 150g / 300g Sashimi-grade tuna cooked by you. Served with sesame seed salt, horseradish butter, soy sesame sauce	21 / 32

STEP 2 – CHOOSE YOUR BUTTER

GARLIC & PARSLEY, TRUFFLE
OR HORSERADISH

STEP 3 – CHOOSE YOUR SALT

MALDON SALT & PEPPER, STEAKHOUSE SECRET
SEASONING SALT, OR ROSEMARY & THYME SALT

STEP 4 – CHOOSE YOUR SAUCE

MUSHROOM, GREEN PEPPERCORN, CHIMICHURRI (VG),
BÉARNAISE OR RED WINE JUS

All refills or extra servings +2.5

OUR SPECIALITY SELECTION – Premium cuts from some of the finest producers and suppliers around the world

SLICED WAGYU SIRLOIN 6oz 49.5
Grade F1 Jack's Creek Australian Wagyu

USDA NEW YORK STRIP 10oz 45.5
Grain-fed, marbled American sirloin

OCEAN BEEF RIBEYE 10oz 45
Grain-fed, New Zealand Black Angus

OCEAN BEEF FILLET 8oz 46
Grain-fed, New Zealand Black Angus

SASHI RIBEYE 12oz 46.5
Grass-fed, Finnish Ayrshire Heifer

SASHI FILLET 10oz 48.5
Grass-fed, Finnish Ayrshire Heifer

Served Plated

If you prefer your steak prepared by our chefs and served plated, simply let us know.

OUR Mains

BBQ PORK RIBS 28
Barbecue sauce

VEGAN STEAK (VG) 27 / 37
5OZ OR 10OZ
Soy steak, chimichurri sauce

MISO BLACK COD 35
Pak choi, smoky pear
& yuzu jus

CHICKEN PARMIGIANA 21
Fried chicken schnitzel, tomato
sauce, mozzarella, rocket

**TOMATO VODKA
RIGATONI (V) 18**
Basil, Parmesan optional

DOUBLE BEEF BURGER 19.5
American cheese, burger
sauce, red onions, gherkins
Pair with french fries + 5
Add extra patty + 3.5, Add crispy bacon + 3

HONEY HARISSA CHICKEN 21
Half boneless grilled chicken,
cabbage & dill slaw, spicy yoghurt

**BEER BATTERED
FISH & CHIPS 19.5**
Sustainable haddock,
tartar sauce, lemon

Salads

ASIAN SALAD (VG) 15.5

Mixed salad leaves, white and red cabbage, red peppers, bean sprouts, onions, cucumbers, chilli vinaigrette, coriander
Add sirloin steak slices + 5
Add chicken + 4.5



CAESAR SALAD 15.5

Sourdough croutons, anchovies, parmesan dressing
Add chicken + 4.5
Add prawns + 5



ON THE Side

MASHED POTATO (V) 5
Add truffle (v) + 1.5
Add red wine jus + 3.5

CHIPS (VG) 5

FIELD GREEN SALAD (VG) 5
Soy sesame dressing, sesame seeds

FRENCH FRIES (VG) 5

TENDERSTEM BROCCOLI (VG) 5
Toasted almonds

CABBAGE & DILL SLAW (VG) 5

BAKED SWEET POTATO (V) 5.5
Crème fraîche, maple parley gremolata

BREAD SELECTION (V) 5
Whipped salted butter

MAC & CHEESE (V) 5.5

LEMON GARLIC SPRING GREENS (V) 5.5

TOPPINGS & ADDITIONS

FRIED EGG 1.5

GRILLED BACON 3

Something Sweet?

CHOCOLATE FONDANT (V) 9.5
Vanilla gelato



LEMON TART (V) 9
Raspberry coulis, crème fraîche



GELATO SELECTION (V) 8
Vanilla, chocolate, pistachio, strawberry sorbet (vg)



BRITISH STRAWBERRY ETON MESS FOR TWO (V) 15
Meringue, whipped cream, strawberry sorbet, fresh strawberries, raspberry coulis



STICKY TOFFEE PUDDING (V) 10.50
Vanilla gelato



A NIGHT AT THE OPERA 15
Caramel & Toffee Liqueur, Baileys Irish Cream, Ferrero Rocher chocolate, pink Himalayan salt

