

Aperitif

Negroni / Gunpowder Gin California Orange. Campari, czerwony wermut / 48

Snacks

Padron peppers / pesto Romesco (v) 21

Grilled Gordal olives / salsa verde (v) 23

Trio of Irish oysters / kimchi, mignonette, chimichurri / 65

Cecina / long matured Wagyu ham – Spain / 30g 69

Starters

Avocado tonnato / chili oil / capers / coriander 38

Home-made black pudding / roasted pepper / quail egg 39

Mozzarella / hot honey / chicory / nuts (v) 41

Scotch egg / haggis / truffled mayo 42

Salmon gravlax / crème fraiche / pickles / green apple 45

Flat bread / maitake mushroom / buffalo sauce / Tete de moine cheese / honey 47

Foie gras parfait / chutney / granola 49

Beef tartare / furikake / kalarepa kimchi / egg yolk 55

Tenderloin tataki / truffle / coriander 63

Tuna tartare / chipotle mayo / sasho pepper / sorrel 89

Main courses

Pork chop / sobrasada / chipotle 35 / 100g

Grilled plain / potatoes / green onion / roe 75 / 100g

Saddle of veal / bourguignon sauce / carrot 55 / 100g

Grill

Presa Iberico – Spanish pork 58 / 100g

Beef filet – Poland (500-600g) 59 / 100g

T-Bone steak – Poland (600g) / dry aged for 60 days / 65 / 100g

Cote de boeuf – Poland (600g) / dry aged for 60 days / 66 / 100g

Bavette steak – Blac Angus, USA Prime / wet aged for 28 days / 72 / 100g

New York steak – Black Angus, USA Prime / wet aged for 28 days / 79 / 100g

Cote de boeuf – Poland (1000-1500g) / dry aged for 160 days / 99 / 100g

Rib Eye steak – Wagyu, Australia / marbling grade MS7 / 119 / 100g

Rib Eye roll – Wagyu Kagoshima, Japan / marbling grade A5 / 350 / 100g

Sauces

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

Sides

Mixed leaf salad / house dressing (v) 15

Fried potatoes / Ranch dressing (v) 16

Brussels sprout / bacon / chestnuts 22

Tenderstem broccoli / Bagna Cauda mayo 27

For parties of 5 and above 12.5% service will be add

The menu provided is for illustration purposes only, regardless of whether the menu may be changed.