

DINNER MENU

OYSTERS & BUBBLES

Half Dozen Oysters

Ponzu Pearls, Scallion,
Chilli
18

The Perfect Pair

Half Dozen Oysters
2 Glasses of Veuve Clicquot
55

Veuve Clicquot Brut NV

Champagne, France
26 20

STARTERS

Buttered Asparagus

Smoked Scamorza Custard,
Wild Garlic, Hazelnut Dressing
14

Cured Salmon and Cod Mosaic

Smoked Oyster Emulsion,
Seaweed Gel, Dashi
15

Beef Tartare

Smoked Eel, Taramasalata,
Truffle Caper Dressing
13

Currach Scallops

Kohlrabi, Chicken Jus
Burnt Lime Foam
18

Foie Gras Torchon

Disaronno Jelly, Apricot,
Smoked Almond, Brioche
17

House Pappardelle Pasta

Beef Shortrib Ragu,
Pecorino, Wild Mushroom
15
Add Fresh Truffle +5

MAINS

Lamb Assiette

Herb Crusted Rack, Leg Croquette, Lamb
Belly, Asparagus, Labneh, Mint and Jus
36

Pork Tomahawk (serves 2)

Pork Loin, Cheek Croquette,
Pig Belly, Burnt Apple, Cider jus
40pp

Roasted Sea Bass

Wild Garlic, Confit Shimeji
Kohlrabi Samphire, Miso Broth
35

Beef Fillet

Shortrib Pommes Anna, Roscoff,
Onion Soubise, Sauce Diane
38

House Risotto

Pea, Truffle,
Parmesan
28

Black Sole (serves 2)

Sauce Grenobloise, Seaweed
Potato, Tenderstem Broccoli
40pp

SIGNATURE SHARING STEAKS

All of our Large Cuts are designed for 2 and include
Bone Marrow, Wedge Salad, 1 Side and 1 Sauce

35oz Tomahawk

Bone in Rib-Eye

55pp

30oz Chateaubriand

Premium Centre-Cut

Fillet of Beef

60pp

32oz Porterhouse

Combination of Tender Fillet

and New York Strip

55pp

Sauces +4: Béarnaise, Whiskey Peppercorn, Red Wine Jus, Chimichurri

SIDES

Roasted Baby Carrots

Harissa Honey, Smoked
Almonds
7

Skinny Fries

Freshly Grated Truffle,
Parmesan
8.5

Triple Cooked Chunky Chips

Wild Garlic Aioli
6

Mac and Cheese

Quattro Formaggi
8

Tenderstem Broccoli

Pickled Walnut, Citrus Ponzu,
Crispy Shallot
7

Colcannon Mash

Chives
6

NEIGHBOURHOOD

If you have any allergens let your server know
We cannot guarantee the absence of traces of allergens in our busy kitchen.