



BOOK A TABLE

SMALL PLATES

Salt & Szechuan pepper squid £8
Crisp fried squid, chilli & lime

Smashed avocados £6
Sweet potato chips

Popcorn chicken £6
Gochujang, spring onions

Edamame £5
Salt & pepper

Burnt ends £7
Pickled chilli, brioche

Buffalo chicken fillets £7
Chilli & lime

STARTERS

Roasted vine tomato soup £7
With cheese croutons

Chilli & garlic prawns £12
Grilled sourdough

Burrata £11
Marjoram, lemon & mint

Veal carpaccio £12
Crispy kale

Pork cheek lollipop £9
Apple ketchup

Octopus carpaccio £12
Jalapeno oil, tempura

SUSHI

Tuna tartare roll £9
Avocado, black sesame

California roll £10
Snow crab, avocado, tobiko

Spicy tuna tartare £13
Chilli garlic, yuzu avocado, wonton crisps

Nigiri selection £15
5 pieces

Sashimi selection £19
Served on crushed ice

Maze Grill sushi platter £16
Mixed selection of maki & nigiri

Vegetarian sushi platter £12
Mixed selection of maki & nigiri

SALADS

Spinach, potato & Parmesan salad £8/£14
Truffle, Japanese dressing

Classic Caesar salad £12/£16
Soft boiled egg, anchovies & bacon

Shaved cauliflower salad £8/£12
Parmesan, toasted almonds

Butter lettuce salad £8
Classic vinaigrette

GRILL

All our steaks are cooked over charcoal in our Josper grill

BRITISH NATIVE BREEDS

(Dry aged 21days)

Rump 10 oz £20

Sirloin 10 oz £ 27

Rib-eye 10 oz £30

RARE BREED SELECTION

(Dry aged 28days)

Sirloin 10oz £32

Rib-eye 10oz £36

Fillet 8oz £42

Chateaubriand for two 16oz £80

U.S. & JAPANESE BREEDS

(Grain fed)

USDA Sirloin 10oz £45

USDA Rib-eye 12oz £60

Wagyu market price /oz.

GRILLED MEATS & FISH

Fish of the day (market price)

Baby chicken £20

Grilled Loch Duart salmon £ 18

Dry aged pork chop £24

Lobster & chips half or whole-Market price

MAINS

Smoked short rib of veal £24
Asian slaw

Short rib burger £14
Bacon, cheese, onion & pickle

Fried Buffalo chicken £18
Cavolo nero & blue cheese sauce

Agnolotti pasta £14
Goat's curd, pesto

SIDES £5.50

Portobello mushrooms

Hand cut chips

Paprika fries

Charred hispi cabbage

Bone marrow mash

Mac & cheese

Onion rings with dips

Buttermilk mash potatoes

Tomato & onion salad

SAUCE £2.50

Peppercorn

Béarnaise

Steak

Chipotle BBQ

Charcuterie sauce

Frank's hot sauce

Tartare

Beef bone marrow,
shallot

SALT BLOCK

A daily selection of dry aged, prime beef cuts, sourced from our artisan suppliers, are matured in house in our Himalayan Salt Block ageing cabinets.

Please see our servers for today's specials and prices.

A cover charge of £2.00 per head will apply in the dining room only ~ All prices are inclusive of VAT ~ A 12.5% discretionary service charge will be added to your final bill

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal