

## PERFECT PAIRED PLATES

<b>Potato Pavé</b> Crisp, golden potato layered to perfection, topped with cool crème fraîche, luxurious caviar and delicate chives.	<b>£16.95</b>	<b>Short Rib Baos</b> Melt-in-your-mouth short ribs in pillowy bao with smoky amarillo chilli aioli.	<b>£13.95</b>
<b>Crispy Cod Tacos</b> Flaky cod in warm tortillas with zesty pico de gallo and crunchy cabbage for a fresh, lively bite.	<b>£11.95</b>	<b>Chilli King Prawns (GFa)</b> Plump prawns seared in a vibrant, medium heat, fiery chilli sauce.	<b>£14.95</b>
<b>Confit Duck Bonbons</b> Golden bonbons filled with tender duck, set on a silky carrot and citrus purée.	<b>£11.95</b>	<b>Aubergine Tempura (VE)</b> Golden tempura aubergine with basil miso and a whisper of ginger soy.	<b>£14.95</b>
<b>Lobster Velouté</b> Velvety lobster velouté poured over chilled lobster, served with crisp sourdough.	<b>£13.95</b>	<b>8oz Rump Steak (GF)</b> Chargrilled steak with a lively, tangy salsa criolla. A classic, hearty dish with a fresh twist.	<b>£14.95</b>
<b>Steak Tartare</b> Hand-chopped beef with shallots, capers and Dijon, finished with quail yolk and microgreens on crostini.	<b>£18.95</b>	<b>Crispy Duck Salad</b> Crisp duck with sweet watermelon, roasted cashews, sesame and ginger-hoisin dressing.	<b>£13.95</b>
<b>Salmon Tartare</b> Fresh salmon with creamy avocado, lemon zest and parsley oil on warm crostini.	<b>£16.95</b>	<b>Mushroom &amp; Thyme Pâté (VE)</b> Earthy mushroom and thyme pâté served with peppery watercress and crostini.	<b>£11.95</b>
<b>Lobster Baos</b> Soft bao buns stuffed with juicy lobster, smoky panca chilli aioli, Oscietra caviar and celery.	<b>£16.95</b>	<b>Beetroot Salad (VE)</b> Salt-baked beetroot with rocket, oak leaf lettuce and citrus-shallot dressing.	<b>£9.95</b>
<b>Chicken Satay (GF)</b> Juicy marinated chicken skewers with rich peanut sauce and cooling cucumber.	<b>£12.95</b>	<b>Vegan Beef Tartare (VE) (GFa)</b> Plant-based tartare with parsley & thyme paired with rich, velvety cashew cream served with crostini.	<b>£9.95</b>

## TO SHARE

### Lindisfarne Oysters

£4 each | 6 for £20 | Please ask your servers for today's flavour

#### Deluxe Sushi Sharing Platter

Tender tuna, buttery salmon, and delicate kingfish. Served as a combination of nigiri and sashimi, accompanied by pickled ginger, wasabi, and tamari sauce.

**£36**

#### Tomahawk Sharer

A sumptuous combination perfect for sharing. A juicy tomahawk steak and approximately 1kg of steak rib, cut from the fore rib. Choose any 3 sides to compliment this feast with any two sauces.

**£60pp**

#### Cured Meats & Cheese Board

A delightful assortment of the finest cured meats & artisanal cheeses, curated for a perfect balance of textures and flavours.

**£20**

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. gf- gluten free, gfa- gluten free available, v- vegetarian, , n- may contain nuts, ve- vegan, vea- vegan option available*

## MAINS

<b>3SIXTY Vegan Burger (VE)</b> Hearty vegan patty with smoky jackfruit, vegan cheddar, pickled onions and spiced aioli. Served with fries or chips.	<b>£17.95</b>	<b>Wagyu 3SIXTY Burger</b> Succulent Wagyu patty with pulled brisket, sharp cheddar, pickled onions and rich aioli. Served with fries or chips.	<b>£23.95</b>
<b>Roasted Cauliflower Steak (VE)</b> Golden cauliflower with smoky romesco, broccoli and toasted pine nuts.	<b>£18.95</b>	<b>Pan-Seared Beef Fillet</b> Juicy fillet with truffle mash, roasted vegetables and rich red wine jus.	<b>£30.95</b>
<b>Slow Cooked Short Ribs</b> Tender short ribs glazed in silky miso-soy, finished with spring onions.	<b>£35.95</b>	<b>Pan-Roasted Halibut</b> Crisp-skinned halibut with spinach, new potatoes and silky lemon beurre blanc.	<b>£26.95</b>
<b>Lobster Linguine</b> Al dente linguine tossed with sweet lobster, plump mussels and savoury bottarga.	<b>£27.95</b>	<b>Herb-Crusted Rack of Lamb</b> Tender rack of lamb with dauphinoise, seasonal greens and fragrant rosemary jus.	<b>£32.95</b>
<b>Crispy Duck Leg</b> Golden duck leg glazed with smoky chipotle, orange and hoisin, balanced with black garlic and cucumber.	<b>£25.95</b>		

## GRILL

*All Served With Sautéed Roasted Tomato, Portobello Mushroom*  
*Upgrade your steak to Surf & Turf. Lobster Tail, King Prawns, or Half Lobster.*  
*Please speak to your server for today's selection & prices.*

<b>Himalayan Salt Aged Rib Eye 280g</b>	<b>£41.20</b>	<b>Full Grilled Lobster</b>	<b>£95.00</b>
<b>48-Day Aged Wagyu Sirloin Steak 140g</b>	<b>£70.00</b>	<b>Wagyu Ribeye A5, Grade 1</b>	<b>£280.00</b>
<b>Suif &amp; Turf Platter</b> Filet mignon & butter-poached lobster tail with potatoes, asparagus, red wine jus & lemon butter.	<b>£75.00</b>	<b>Centre Cut Fillet Steak 220g</b>	<b>£35.00</b>
		<b>Filet Mignon 260g</b>	<b>£39.00</b>

## SIDES

<b>Triple Cooked Chips   5.95</b>	<b>Creamed Spinach   5.95</b> Pangrattao, toasted pine nuts and grated parmesan	<b>Grilled Broccoli   4.50</b> Chilli garlic butter, toasted sesame seed
<b>French Fries   4.95</b>	<b>Patatas Bravas (V) (GF)   4.80</b> Smoked tomato & Peruvian cheese sauce	<b>Potato Puree (V) (GF)   4.80</b> with truffle & smoked butter
<b>Parmesan Truffle Chips   7.95</b>		
<b>Mixed Salad   4.95</b>		

## SAUCES - £4.00

Garlic Butter | Pink Peppercorn | Diane | Creamy Truffle