



RAREBRED BUTCHERY

CUT: CHATEAUBRIAND

550g / £88	650g / £104	675g / £108	<del>700g / £112</del>	725g / £116	/	/	/
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CUT: T-BONE / TOMAHAWK

600g / £84	675g / £94.50	/	1125g / £130	1175g / £136	1225g / £138	/	/
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CUT: SMOKED SIRLOIN

575g / £69	/	/	/	/	/	/	/
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WAGYU CUT: Rump 500g / £75 550g / £82.50 575g / £86.25

375g / £56.25	425g / £63.75	450g / £67.50	475g / £71.25
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All our cuts are day-aged for a more tender and flavourful steak

THE SEA

START  
 • Oysters w/ Merlot Shallots £6.50 (sd/mol)

• Creamy Mussels, Grilled Ciabatta (mol/g/d/sd) £11

MAIN  
 • Pan Fried Seabream w/ Snap Peas & Lemon Salsa, Balsamic Tomato (f/d/sd) £20

• Whole Grilled Seabass w/ Leek Oil & Marinated Fennel (f/d) £21

**SURF & TURF**  
 \* steak upgrade only \*

\* Add 3 Prawns to any main (d/cr) / £10 \*

Tiger Prawns w/ chips, mixed leaf salad & Grilled Bone Marrow (d/cr) / £23

OTHER

START  
 • Whole Baked Sourdough w/ Garlic Butter (g/d) £7.50

• Baked Camembert w/ confit garlic, smoked almond & garlic sourdough (d,g,n) £22.50



IKG TOMAHAWK FOR TWO

With a bottle or Rioja Crianza Azabache 2019, 2 Sauces & 2 Sides / £99

Subject to availability, Monday to Thursday