

## STARTERS

### BEEF CARPACCIO

parmesan, crispy shallots & balsamic

£8.5

### TIGER PRAWN TEMPURA

Sriracha mayo, chilli, spring onion

£9.5

### BURRATA

heirloom tomatoes and sundried pesto

£9

### LOBSTER CROQUETTES

Canadian lobster, tarragon, cheddar, lobster mayo

£11

### ROASTED BONE MARROW

chimichurri, pickled red onions, served with sourdough toast

£8

## ZELMAN PLATE

### EVERY CUT ON ONE PLATE TO SHARE

350g per person (minimum 2 people)

£35 per person

## THE CUTS

### RIB-EYE FROM CANADA

Grain finished Angus beef from Alberta

350g £35

### PICANHA FROM CANADA

Grain finished Angus beef from Alberta

300g £27

## SHORT RIBS

USDA, Slow cooked with BBQ sauce

See the board for availability

£10.5 per 100g

### FILLET FROM POLAND

Holstein grass-fed beef from Poland

250g £37

### STRIPLOIN FROM AUSTRALIA

Corn finished Black Angus beef from Australia

350g £35

## SAUCES

### BBQ, SRIRACHA MAYO, CHIMICHURRI, PEPPERCORN

£2

## ZELMAN WAGYU BURGER

180g Chilean Wagyu patty, sriracha burger sauce, cheddar, crispy onions, pickles & tripple cooked chips

£22.5

## SEABASS

Seabass fillet, crushed potatoes, tenderstem broccoli, buttersauce

£20

## SIDES

### CHOPPED SALAD

lettuce, tomato, chickpeas, cucumber, spring onion, radicchio, celery, radish & feta cheese

£6

### BLACK TRUFFLE & PARMESAN CHIPS

£8

### CHARRED HISPI CABBAGE

chilli, garlic & anchovies

£5.5

### TRIPLE COOKED CHIPS

£4.5

### SUPER FOOD SALAD

cucumber, beetroot, carrots, romano peppers, broccoli, tomato, topped with egg

£5

### PAPRIKA ROASTED CAULIFLOWER

hummus, pomegranate & black sesame seeds

£7.5

### ROASTED HEIRLOOM CARROTS

honey & soy glaze, carrot puree

£5.5