



A chop house in the English manner — raw bar, coal-fired grill & proper puddings

RAW BAR

CLEVEDON OYSTERS	6.5/pcs
Natural, shallot & Champagne mignonette, lemon gel <i>NAG DF</i>	
MARLBOROUGH CRAB	27
White crab, brown butter emulsion, cucumber jelly, watercress, sourdough crisp	
KINGFISH CRUDO	27
Citrus-cured Kingfish, shaved fennel, dill emulsion, sea salt, kawakawa oil <i>NAG DF</i>	

STARTERS

HAND-CUT BEEF TARTARE	26
Eye fillet, cured egg yolk, capers, Worcestershire gel, toasted sourdough crisp	
SCOTCH EGG	22
Black pudding & heritage pork, piccalilli gel, grain mustard cream, watercress	
FRENCH ONION SOUP	19
72-hour braised onion consommé, gruyère custard, sourdough crouton <i>V</i>	
BONE MARROW CANOES	22
Parsley, shallot & caper salad, sourdough, chilli garlic	

MAINS

LUMINA LAMB NOISETTE	48
Potato terrine, glazed baby carrots, pea & mint salsa verde, jus <i>NAG</i>	
BEER-BATTERED MARKET FISH	45
Triple-cooked chips, tartare sauce, malt vinegar gel, fennel & apple slaw	
BUTTER-ROASTED CHICKEN SUPREME	43
Bread sauce royale, buttered greens, roasting jus, crispy chicken skin crumb <i>NAG</i>	

FROM THE GRILL

<i>NZ Pure South Beef & Lamb over coals</i>	
LAMB	
LAMB RUMP	42
10-day aged, 300g, charcoal-grilled, brown butter, thyme & garlic <i>NAG</i>	
LAMB RIB PLATE <i>perfect for two</i>	38
10-day aged, 500g, slow-braised, finished over charcoal <i>NAG</i>	
BEEF	
SCOTCH FILLET	48
350g · charcoal-grilled, brown butter, thyme & garlic <i>NAG</i>	
STRIPLOIN	40
300g · charcoal-grilled, brown butter, thyme & garlic <i>NAG</i>	
55-DAY AGED RUMP HEART <i>perfect for two</i>	65
Chef's selection, 500g, dry-aged, charcoal-grilled, includes bone marrow canoes <i>NAG</i>	

Peppercorn · Béarnaise · Bone marrow · Chimichurri · Jus

SIDES

HAND-CUT TRIPLE-COOKED CHIPS	16
Double-fried Agria potato, rosemary salt, black truffle aioli, shaved parmesan <i>NAG V</i>	
CAULIFLOWER CHEESE CROQUETTES	15
Montgomery cheddar, mustard aioli <i>V</i>	
YORKSHIRE PUDDING	16
Roast beef dripping & gravy	
COAL-ROASTED HISPI CABBAGE	15
Brown butter, hazelnut, lemon <i>NAG V</i>	

PUDDING			
STICKY TOFFEE PUDDING	ETON MESS	CLASSIC ENGLISH TRIFLE	CHEESE BOARD
Steamed date pudding, butterscotch velouté, vanilla clotted cream, honeycomb shard <i>V</i>	Crisp meringue, lemon Chantilly, compressed strawberry, raspberry coulis, crystallised rose petal <i>V</i>	Sherry-soaked sponge, vanilla bean custard, macerated berries, rose Chantilly, toasted almond, crystallised rose petal <i>V</i>	Sherry-soa curated selection of fine cheeses, seasonal fruits, artisan crackers, quince jelly, honeycomb
17	17	17	2 Cheeses 36 3 Cheeses 49