

LIVE MUSIC

Wednesday & Friday: 7pm to 9pm
Saturday: 8pm to 10pm
No cover charge.

GALLERY

MAISON & STAGE

MENU PRICING

Prices are listed with the members' rate first, followed by the guest rate.

Please inform your server of any allergies or dietary requirements before ordering.

ENTRÉE

Bread Basket 8 / 9.60
Selection of locally baked breads, cultured butter.
GLUTEN, DAIRY

Crab Vol-Au-Vent 8 / 9.60
Crab, mascarpone, dill and lime.
GLUTEN, DAIRY, CRUSTACEANS, EGGS

Red Onion Tarte Tatin 8 / 9.60
Red onion, miso glaze, puff pastry.
GLUTEN, DAIRY, EGGS, SOY

Miso Chicken Skewers 11 / 13.20
Chicken thigh, white miso, soy, mirin, sake, Dijon, ginger and garlic.
SOY, MUSTARD, SULPHITES, DAIRY

Seared Orkney Scallops 20 / 24
Pea and mint puree, crisp chorizo.
MOLLUSCS, DAIRY, SULPHITES

Celeriac & Truffle 15 / 18
Slow-roasted celeriac, smoked celeriac puree, white miso, amazake, black truffle, hazelnut and pickled pear.
NUTS, SULPHITES, SOY

Winter Burrata 14 / 16.80
Burrata, roasted beetroot, shiso pesto, aged balsamic.
DAIRY, NUTS, SULPHITES

OYSTERS & CAVIAR

3 *6* *12*

Oysters, Natural
12 / 14.40 22 / 26.40 42 / 50.40
Served natural or with yuzu mignonette.
MOLLUSCS, SOY, SULPHITES

Oysters, Tempura
15 / 18 24 / 28.80 44 / 52.80
Brown butter and samphire dressing.
MOLLUSCS, DAIRY, SULPHITES, GLUTEN

Oysters, Gratin
12 / 14.40 22 / 26.40 42 / 50.40
Garlic and herb panko.
MOLLUSCS, GLUTEN

Oscietra Caviar 85 / 102
Traditional blinis, creme fraiche and chives.
DAIRY, GLUTEN, FISH

SALADS

Classic Caesar 14 / 16.80
Baby gem, Parmesan, brioche croutons and Caesar dressing.
Add grilled chicken +6 / +7.20 · anchovy fillets +2 / +2.40
DAIRY, EGGS, FISH, GLUTEN

Mulberry Lobster Salad 28 / 33.60
Butter-poached lobster, avocado, heritage tomato, pickled cucumber, fennel, baby gem, Oscietra caviar, citrus dressing and lemon verbena oil.
CRUSTACEANS, FISH, SOY, SULPHITES

Duck Salad 18 / 21.60
Sous-vide duck breast, Asian slaw, cucumber, sesame, cashew, chilli and soy-lime dressing.
SOY, SESAME, NUTS, CELERY

STARTERS

Yorkshire Beef Tartare 19 / 22.80
Hand-cut Yorkshire beef fillet, quail egg yolk, capers, pickled shallots and fried brioche.
SOY, GLUTEN, EGGS, DAIRY, SESAME, SULPHITES

Seared Octopus & Crispy Pork Belly 26 / 31.20
Charred octopus, braised pork belly, Japanese black mole, pickled daikon, black sesame and crispy shiso.
MOLLUSCS, NUTS, DAIRY, SOY, SESAME, FISH

Duck & Foie Gras Parfait 15 / 18
Sake gel, pickled cherries and toasted brioche.
EGGS, DAIRY, SULPHITES, GLUTEN

Spicy Tuna Tartare 19 / 22.80
Hand-cut tuna, avocado mousseline, sesame-chive dressing, pickled radish and toasted macadamia.
FISH, SESAME, NUTS, SULPHITES

THE GRILL

Cooked over our Japanese charcoal grill, intense clean heat for a deep char while keeping tenderness, juiciness and flavour.

BRITISH BEEF

From a specialist Derbyshire butcher, dry-aged 28 days.

10oz Ribeye 32 / 38.40
8oz Beef Fillet 37 / 44.40
Tomahawk For Two 95 / 114

WORTLEY WAGYU, SHEFFIELD

Japanese Black cattle reared in the Yorkshire countryside, slow grown and grass fed.

10oz Wagyu Ribeye 65 / 78
8oz Wagyu Fillet 60 / 72

JAPANESE A5 WAGYU

A5 Japanese Striploin 35 / 42
per 100g. Minimum 250g.

SEAFOOD

Whole Native Lobster 70 / 84
Grilled with lemon and herb butter. Thermidor +8 / +9.60 - Cognac, Dijon, cream and Gruyere.
CRUSTACEANS, DAIRY. THERMIDOR ALSO: MUSTARD, SULPHITES

Wild Sea Bass 28 / 33.60
FISH

Tuna Steak 26 / 31.20
FISH



Continue your evening at Peacock's Bar.

MAINS

PASTA, NOODLES & RISOTTO

Crab Tortellini & Oyster 27 / 32.40
Handmade crab tortellini, native oyster tartare, roasted datterini tomato sauce, shellfish oil and fresh herbs.
CRUSTACEANS, MOLLUSCS, GLUTEN, EGGS, DAIRY

Tonkotsu Ramen 18 / 21.60
Creamy mushroom broth, buckwheat noodles, crispy enoki mushrooms and spring onion.
SULPHITES, GLUTEN, SOY, SESAME

Mulberry Risotto 22 / 26.40
Roasted beetroot, goat's cheese, hazelnut and Sansho butter.
DAIRY, NUTS

Porto Glazed Short Rib 30 / 36
12-hour braised short rib, Porto reduction, cherry vinegar glaze, mille-feuille potato, Parmesan crumb and black cherry gel.
SULPHITES, GLUTEN, DAIRY, CELERY

Yorkshire Lamb Rump 31 / 37.20
Miso aubergine, heritage carrots and natural jus.
SOY, GLUTEN, SULPHITES, CELERY

Roasted Delica Squash & Wild Mushroom 16.50 / 19.80
Chestnut cream, miso-Madeira glaze, pickled shiitake, crispy kale and toasted hazelnut.
NUTS, SULPHITES, SOY

Grilled Mackerel 23 / 27.60
Ginger fondant cauliflower, ocean dashi veloute, soy-citrus gel and pickled fennel.
FISH, DAIRY, SOY

Smoked Turbot 32 / 38.40
Confit garlic puree, garden herb relish, crispy potato croquette and charred chicory.
FISH, EGGS, GLUTEN, MUSTARD

Bourguignon Pie 20 / 24
Beef bourguignon, white miso, soy, sake, shiitake and puff pastry.
GLUTEN, DAIRY, EGGS, SOY, SULPHITES, CELERY

Wagyu Burger 18.50 / 22.20
Wagyu beef, Comte, lettuce, tomato, pickled gherkins, house sauce, toasted brioche bun and hand-cut chips.
GLUTEN, EGGS, DAIRY, MUSTARD, SULPHITES

SAUCES

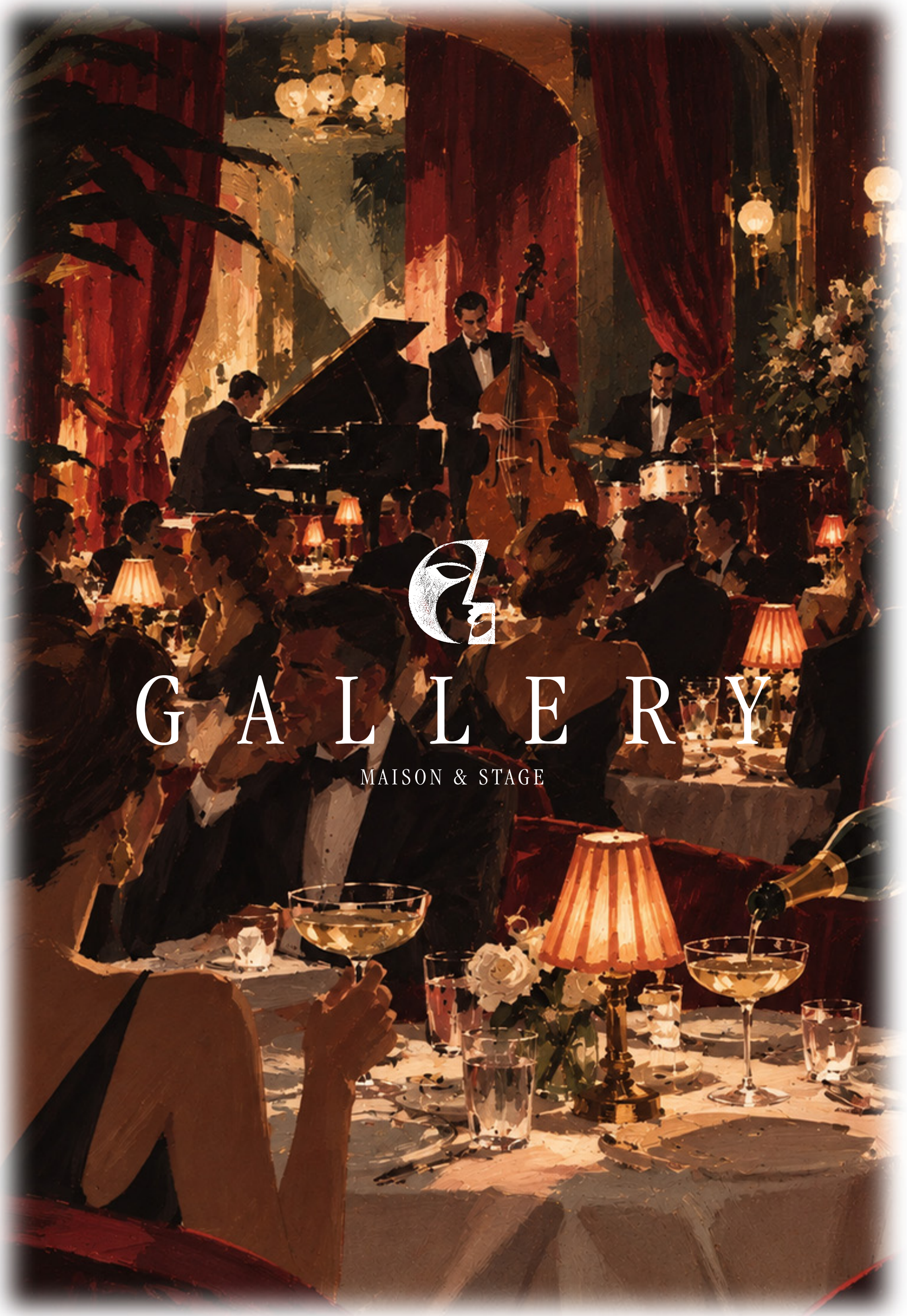
2.50 / 3

Béarnaise — EGGS, DAIRY, SULPHITES
Szechuan Red Wine Jus — SULPHITES, SOY
Green Peppercorn — DAIRY, SULPHITES
Roasted Sesame & Apple — SESAME
Truffle Teriyaki Jus — FISH, GLUTEN, SOY
Lemon Citronette
Herb Relish — SULPHITES, MUSTARD

SIDE ORDERS

Charred Pak Choi 6 / 7.20
Roasted Broccoli 6 / 7.20 — SULPHITES
Roasted Potatoes 6 / 7.20
French Fries 5 / 6
Japanese Rice 4 / 4.80
Truffle Mash 7 / 8.40 — DAIRY

We kindly ask that all guests refrain from photography and videography throughout the House. Enjoy the moment, the surroundings and, most importantly, the company you're keeping.
Guests found disregarding this policy will be asked to leave and may be refused future reservations.
Thank you for respecting the privacy and enjoyment of others.



We kindly ask that all guests refrain from photography and videography throughout the House. Enjoy the moment, the surroundings and, most importantly, the company you're keeping.
Guests found disregarding this policy will be asked to leave and may be refused future reservations.
Thank you for respecting the privacy and enjoyment of others.