






MAROTO

STARTERS


Cauliflower steak , caper, raisin (v)	£19
Scallops , burnt leeks, tucupi sauce	£22
Yellowtail , espelette pepper oil, calamansi	£24
Tiger prawns , bisque, prawn emulsion	£26
Maldon oysters , mignonette, lemon and hot sauce	£42
Beluski caviar , creme fraiche, chives, blinis	£100
Beef tartare , truffle, shittake mushrooms confit, mustard 	£20

MAINS

Glazed aubergine , hummus and pistachios (v)	£18
Cod , tomato, lemon thyme, nori	£28
Seared tuna , japaleno, sesame	£31
Ox cheek , polenta and parsley oil	£28
Half / whole chicken , chicken jus 	£35 / £70
Lamb chops , smoked aubergine 	£38
Wagyu picanha , slow roasted shallots 	£100
Wagyu tomahawk , sauces selection 	£140

SIDES

Fried cassava , hot sauce dip (v)	£9
Pink fir potatoes , pink fir potatoes (vg)	£9
Caesar salad , anchovy	£9
Pan roasted broccoli , garlic oil, lemon zest (v)	£12
Pomme puree , creamy mash potato (vg)	£12
Wild mushroom risotto , creamy wild mushroom rice (vg)	£18

(vg) vegetarian (v) vegan  halal

*Before ordering, please speak to our staff about your dietary requirements, intolerances, and food allergies.
Discretionary 15% service charge will be added to your bill. All prices inclusive of VAT.*