

CUT

AT 45 PARK LANE

BY WOLFGANG PUCK

### ***The Continental... £25***

House Made Assorted Pastries with Churned Brittany Butter & Berry Preserves

Assorted Cereals

Freshly Squeezed Juices

Choice of Tea, Coffee, Hot Chocolate or Milk

### ***The Healthy... £28***

Seasonal Farmer's Market Fruit Salad

Choice of...

Seven-Grain Granola, Wild Flower Honey, Natural Greek Yogurt, Raspberries

Egg White Omelette with Spinach, Tomato, Asparagus, Roasted Fingerling Potatoes

Freshly Squeezed Juices

Choice of Tea, Coffee, Hot Chocolate or Milk

### ***English Breakfast... £32***

Toasted Brioche & Free Range Organic Eggs, Prepared Any Style, Black Truffle Emulsion

Sage & Black Pepper Pork Sausage, Smoked Streaky Bacon

Roasted Tomatoes Stuffed with Roasted Shallots & Mushroom Marmalade

Choice of Toast

Freshly Squeezed Juices

Choice of Tea, Coffee, Hot Chocolate or Milk

### ***A La Carte...***

Ruby Red Grapefruit, Barbados Sugar £7

Seasonal Farmer's Market Fruit Salad £14

Seven-Grain Granola, Wild Flower Honey, Natural Greek Yogurt, Raspberries £10

Steel Cut Irish Oatmeal, Banana, Candied Walnuts, Muscovado Sugar £10

Toasted Sesame Bagel, Smoked Salmon, Capers, Herbed Cream Cheese £18

Smoked Salmon & Avocado Toast, Two Poached Eggs, Sauce Béarnaise £18

Salt Beef Hash Cake, Poached Organic Eggs, Crispy Leeks, Sauce Béarnaise £21

Free Range Organic Eggs, Prepared Any Style, Crispy Desirée Potato Cake £12 with Sausage or Streaky Bacon £16

Fried Egg Sandwich, White Cheddar, Crispy Bacon, Tomato-Chutney, Avocado, Basil Aioli £16

Eggs Benedict, Streaky Bacon, Sauce Béarnaise £16

Egg White Omelette with Spinach, Tomato, Asparagus, Roasted Fingerling Potatoes £18

Omelette with Wild Mushrooms, Smoked Bacon, Gruyère, Roasted Fingerling Potatoes £18

Griddled Brioche French Toast, Candied Almonds, Tahitian Vanilla, Blueberry Compote, Clotted Cream £16

House Made Waffles, Caramelized Apples Candied Walnuts, Whipped Maple Butter £16

Buttermilk Pancakes, Whipped Maple Butter, Seasonal Berries £16 with Sausage or Streaky Bacon £20

### ***Morning Drinks...***

Coffee Selections... £6.50

Loose Leaf Tea Selections... £6.50

Freshly Squeezed Orange & Grapefruit £6

Freshly Squeezed Juice of The Day £7

Freshly Squeezed Juice of Your Choice £9

Smoothie of The Day £8.50

Apple or Cranberry £5

Prices include VAT and exclude 12.5% Service Charge

Our menu contains allergens. If you suffer from any food intolerances or allergies,  
please let a member of the restaurant team know upon placing your order.

EXECUTIVE CHEF  
David McIntyre

RESTAURANT DIRECTOR  
Loyd Loudy

# **Cocktail List**

## ***Handcrafted Champagne Cocktails £17***

### **Naughty Morning**

Pear Liqueur, White Cocoa Liqueur, Pear Purée, Champagne

### **Muddy Puddle**

Averna, Don Julio Blanco Tequila, Rosemary Syrup, Champagne

### **After Sunset**

Mango Infusion, Elderflower Cordial, Lemon Juice, Champagne

## ***Bloody Marys £14***

**Crossed Eyed Mary** Vodka, Tomato Water, Jalapeño Syrup, Lemon Juice

**Bloody Carrot** Vodka, Carrot Juice, Spices, Lemon Juice

**Gazpacho Mary** Vodka, Tomato, Carrot, Celery, Spices

**Bloody Toot** Polugar, Spices, Beetroot Juice

## ***Non-Alcoholic Cocktails £12***

### **Truth or Dare**

Kaffir Lime Leaves, Lemongrass, Soda

### **Tempting Fate**

Bartlett Pear, Lime, Lemongrass Syrup, Soda

### **Time Will Come**

Passion Fruit, Fresh Mint, Simple Syrup

### **Double Happiness**

Pineapple, Passion Fruit, Orgeat Syrup

### **Cracklin' Rosie**

Raspberries, Rose, Lychee, Cranberry

### **In the Name of Love**

Cucumber, Orange Blossom, Coconut, Elderflower

CUT

AT 45 PARK LANE

BY WOLFGANG PUCK

### Starters...

Butter Lettuce Salad, Avocado, Stilton Blue Cheese, Champagne-Herb Vinaigrette £14  
 Burrata Salad, Fresh & Roasted Figs, Prosciutto di Parma, Micro Basil £16  
 Roasted Baby Beets, Dorstone Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint £14  
 Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Spiced Almonds, Montgomery Cheddar £14  
 Big Eye Tuna Tartar, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy £22  
 Dorset Crab & Lobster "Louis" Cocktail, Spicy Tomato- Horseradish £25  
 Risotto with Scottish Lobster, Dorset Crab, Confit Tomato, Micro Basil £21  
 Prime Sirloin Hand Cut "Steak Tartar", Herb Aioli, Mustard, Grilled Bread £24  
 Braised Oxtail Ravioli, Brown Butter, Parmesan Reggiano £18  
 Celeriac & Apple Soup, Crispy Duck Confit, Black Trumpet Mushrooms £12

### Large Salads...

Lobster Cobb Salad, Avocado, Cherry Tomatoes, Blue Cheese, Haricot Vert, Bacon, Egg £36  
 Japanese BBQ Salmon Salad, Baby Lettuce, Pickled Vegetables, Daikon Sprouts, Avocado, Citrus Ponzu £24  
 Chinese Chicken Salad, Pickled Ginger, Crispy Wontons, Chinese Mustard Vinaigrette £21  
 Mediterranean Chicken Salad, Cucumbers, Kalamata Olives, Cherry Tomatoes, Artichokes, Pinenuts, Feta Cheese £21

### Entrees...

Steamed Sea Bass "Hong Kong" Style, Garlic, Chilli Oil, Ginger, Baby Bok Choy, Snap Peas £36  
 Grilled Jumbo Prawns, Toasted Chili Oil, Soy, Garlic, Ginger, Sesame, Coriander £29  
 Sashimi Quality Big Eye Tuna Steak £29  
 Warm Lobster "Club" Sandwich, Walnut Bread, Herb Aioli, Tomatoes, Apple Wood Smoked Bacon £36  
 Grilled Chicken Sandwich, Chimichurri, Aged Provolone, Sun Dried Tomatoes £24  
 Vegetable Panini, Aubergine, Courgette, Portobello Mushroom, Goat Cheese, Basil Aioli £21  
 Australian Wagyu / Black Angus Beef Burger, Oglethorpe Cheddar, Shallot-Jalapeno Marmalade, Garlic Aioli £26  
 Pan Roasted Cotswold Free Range Chicken, Chanterelle Mushrooms, Thyme Natural Jus £29  
 Pan Roasted South Devon Angus Filet Mignon "Au Poivre", Black Peppercorn-Armagnac Sauce £38  
 USDA Prime Sirloin "Minute Steak", House Made Steak Sauce, French Fries £42  
 Grilled Szechuan Steak, Baby Bok Choy, Shitake Mushrooms, Garlic, Chili Oil £42

### From The Garden...

Tempura Onion Rings £8  
 French Fries with Herbs £8  
 Desiree Potato Puree £8  
 Crispy La Ratte Potatoes, Garlic Aioli, Fried Shallots £10  
 Creamed Spinach with Burford Brown Egg £9  
 Broccoli-Rapini, Sun Dried Tomatoes, Garlic £9  
 Roasted Carrots & Turnips, Thyme Honey £12  
 Roasted Cauliflower "Carbonara", Confit Bacon, Parmesan £12

Prices include VAT and exclude 12.5% Service Charge

Please inquire about other steaks available from our dinner menu.  
 Our menu contains allergens. If you suffer from any food intolerances or allergies,  
 please let a member of the restaurant team know upon placing your order.

EXECUTIVE CHEF  
 David McIntyre

RESTAURANT DIRECTOR  
 Loyd Loudy

CUT

AT 45 PARK LANE

BY WOLFGANG PUCK

### Salads and Starters...

Butter Lettuce, Avocado, Stilton Blue Cheese, Champagne-Herb Vinaigrette £14  
 Burrata Salad, Fresh & Roasted Figs, Prosciutto di Parma, Micro Basil £16  
 Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Spiced Almonds, Montgomery Cheddar £14  
 Roasted Baby Beets, Dorstone Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint £14  
 Dorset Crab & Lobster "Louis" Cocktail, Spicy Tomato-Horseradish £25  
 Big Eye Tuna Tartar, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy £22  
 Scottish Scallop "Carpaccio", Cucumber, Young Onions, Wasabi-Kosho Ponzu £18  
 Prime Sirloin Hand Cut "Steak Tartar", Herb Aioli, Mustard £24  
 Australian Wagyu Steak Sashimi, Spicy Radishes, Rocket Cress £28  
 Braised Oxtail Ravioli, Brown Butter, Parmesan Reggiano £18  
 Risotto with Scottish Lobster, Dorset Crab, Confit Tomato, Micro Basil £21  
 Maple Glazed Pork Belly, Asian Spices, Watercress, Rhubarb-Raisin Compote, Sesame-Orange Dressing £17  
 Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumplings £12  
 Celeriac & Apple Soup, Crispy Duck Confit, Black Trumpet Mushrooms £12

### Sea and Land...

Grilled Jumbo Prawns, Toasted Chili Oil, Soy, Garlic, Ginger, Sesame, Coriander £29  
 Steamed Sea Bass "Hong Kong" Style, Garlic, Chili Oil, Ginger, Baby Bok Choy, Snap Peas £36  
 Pan-Roasted Scottish Lobster, Black Truffle Emulsion £58  
 Sashimi Quality Big Eye Tuna Steak £29  
 Sautéed Dover Sole Meunière, Preserved Lemon, Parsley £52  
 Pan Roasted Cotswold Free Range Chicken, Chanterelle Mushrooms, Thyme Natural Jus £29  
 Wagyu Beef Short Ribs "Indian Spiced", Curried Cauliflower Puree, Garam Masala, Slowly Cooked For Eight Hours £34  
 Suffolk Lamb Chops, Cucumber-Mint Raita £36

### From The Grill...

#### USDA Prime, Black Angus Beef, Creekstone Farms, Arkansas City, Kansas, Aged 35 Days

New York Sirloin	10oz.	£48
Petit Cut Filet Mignon	6oz.	£42
Rib Eye Steak	14oz.	£54

#### South Devon Angus, South West England, Aged 28 Days

New York Sirloin	10oz.	£34
Petit Cut Filet Mignon	6oz.	£36
Rib Eye Steak	12oz.	£42

### Tasting of New York Sirloin

USDA Prime Black Angus 4oz., South Devon Angus 4oz., Australian Wagyu/Black Angus 2oz. £62

#### Wagyu / Black Angus Beef, Darling Downs, Queensland, Australia

New York Sirloin	6oz.	£86
Filet Mignon	6oz.	£89
Rib Eye Steak	8oz.	£94

#### American Wagyu, Snake River Farms, Idaho

New York Sirloin	8oz.	£82
------------------	------	-----

#### True A5 Japanese 100% Wagyu Kagoshima Beef From Kyushu Prefecture, Japan

New York Sirloin	6oz.	£140
Rib Eye Steak	8oz.	£145

### The Sauces...£2

Whole Grain Mustard  
 House-Made Steak Sauce  
 Wasabi-Yuzu Kosho Butter  
 Argentinean Chimichurri  
 Shallot-Red Wine Bordelaise  
 Armagnac & Green Peppercorn  
 Creamy Horseradish  
 Béarnaise

### Add to the Cuts

Caramelized Onions £4  
 Bone Marrow £7  
 Wild Field Mushrooms £7  
 Colston Bassett Stilton £6  
 Fried Organic Egg £4

### On the Side...

Desiree Potato Puree £8  
 French Fries with Herbs £8  
 Tempura Onion Rings £8  
 Sautéed Baby Spinach, Garlic £8  
 Creamed Spinach with Fried Organic Egg £9  
 Broccoli-Rapini, Sun Dried Tomatoes, Garlic £9  
 Crispy La Ratte Potatoes, Garlic Aioli, Fried Shallots £10  
 Wild Field Mushrooms, Japanese Shishito Peppers £12  
 Cavatappi Pasta "Mac & Cheese", Westcombe Cheddar £12  
 Roasted Carrots & Turnips, Thyme Honey £12  
 Baby Brussels Sprouts, Roasted Shallots, Sesame Yuzu Aioli £12  
 Roasted Cauliflower "Carbonara", Confit Bacon, Parmesan £12

Prices include VAT and exclude 12.5% Service Charge.

Our menu contains allergens. If you suffer from any food intolerances or allergies, please let a member of the restaurant team know upon placing your order.

EXECUTIVE CHEF  
 David McIntyre

RESTAURANT DIRECTOR  
 Loyd Loudy