GORDON RAMSAY BAR& GRILL MAYFAIR

MAKE YOUR VISIT EXTRA SPECIAL

Enjoy our
Beef Wellington
or Bar & Grill
Experience from
£95 per person

Ask your server for more details.



Scan to view calories

Scan the QR to view menu with calories. A discretionary 15% service charge will be added to your final bill. Prices include VAT. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

f ② @GordonRamsayBarAndGrill #GordonRamsayBarAndGrill

FROM THE GRILL **SNACKS USDA** 12oz USDA Rib-eye 78.00 Sourdough Bread **DRY-AGED RARE BREEDS** 6.50 Salted butter 10oz Sirloin 45.00 **SEAFOOD** 10oz Rib-eye 50.00 Nocellara Olives 48.00 6.50 Halibut 7oz Fillet Buttered spinach, cucumber, herb salad 61.00 Harissa Spiced Nuts 8.00 Lemon Sole 46.50 **WAGYU & LARGE CUTS** Grenobleoise Buffalo Fried Chicken 11.00 Spicy ranch dressing, celery Dry-aged A5 Kagoshima 100g 68.00 **ADD TO YOUR STEAKS** 100g 14.25 Fiorentina 8.50 Sweetcorn Ribs Tiger Prawn 3.50 each Côte de Boeuf 100g 13.75 Smoked garlic aioli Half Lobster 35.00

STARTERS California Roll Crab, avocado, toaste

Crab, avocado, toasted sesame Umeboshi Roll 15.00 Cucumber: avocado Aged Beef Tartare 17.50 Kimchi, mushrooms, crisps Gambas Pil Pil 20.50 Chilli, garlic, grilled sourdough, lemon Caesar Salad 12.50 Parmesan, croutons, egg, anchovies Waldorf Salad 9.00 Mixed Summer leaves, grapes, celery, walnuts, blue cheese dressing Hamachi & Salmon Crudo 18.00 Grapefruit, coriander, ponzu Tomato Gazpacho 9.00

19.00

Stilton Butter

DISCOVER OUR SUMMER SET MENU

Watermelon, cucumber, basil

Two courses for £19.50 Monday - Friday until 6:00pm

MAINS SIDES

Beef Wellington for Two	120.00	Bone Marrow Mash	7.00
Mash, red wine jus (please allow 45 minutes)		Tunworth Mash	7.00
Scottish Lobster Roll Capers, avocado, lobster bisque mayonnaise, Koffmann's fries	44.00	Spinach & Truffle Gratin Garlic & thyme crumb	7.00
Slow Cooked Pork Ribs	36.00	Koffmann's Fries	7.00
BBQ glaze, chilli, watercress and shallot salad		Mac & Cheese	8.00
Roasted Lamb Rump	34.00	Crispy bacon	
Peas and broad beans fricassee, braised gem lettuce, minted yoghurt, red wine jus		Padron Peppers Black garlic, feta, roasted hazelnuts	9.00
Kale Pesto Pasta Chilli, pecan egg yolk	23.00	Heirloom Tomatoes Salad	11.00
Fish & Chips	27.00	Samphire, goat's curd, olive crumb	
Mushy peas, tartare sauce		Mixed Leaf Salad	6.50
The Grill Cheeseburger	23.00		
Braised short-rib, house pickles, burger sauce, Koffmann's fries		DESSERTS	

Vegan Burger 21.00 GR Sundae

Cheddar cheese, house pickles, burger sauce, Koffmann's fries SAUCES Bone Marrow Gravy	21.00	Chocolate, raspberry, lime chantilly	12.00
		Basque Cheesecake Macerated strawberries, sorbet	12.00
	3.75	Sticky Toffee Pudding Milk ice cream	11.00
Chimichurri Peppercorn	3.75 3.75	70% Chocolate Brownie Hazelnut praline, vanilla ice cream	11.00
Béarnaise	3.75	Selection of Artisan Cheeses	13.75

House chutney, seeded cracker

3.75

12.00