

# MAKE YOUR **VISIT EXTRA** SPECIAL

Enjoy our Beef Wellington Experience for £85 per person

Ask your server for more details.



Scan to view 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.

f0@ GordonRamsayBarAndGrill #GordonRamsayBarAndGrill

#### **SNACKS**

Sourdough Bread Salted butter Nocellara Olives Harissa Spiced Nuts Buffalo Fried Chicken Spicy ranch dressing, celery

4.75

5.50

5.00

11.00

8.50

Sweetcorn Ribs Smoked garlic aioli

## **STARTERS**

| California Roll<br>Crab, avocado, toasted sesame                                       | 18.00 |
|--|-------|
| <b>Umeboshi Roll</b><br>Cucumber; avocado  | 13.75 |
| <b>Aged BeefTartare</b><br>Kimchi, mushrooms, crisps                                   | 16.00 |
| Gambas Pil Pil<br>Chilli, garlic, grilled sourdough, lemon                             | 18.50 |
| <b>Caesar Salad</b><br>Parmesan, croutons, egg, anchovies                              | 11.25 |
| Waldorf Salad<br>Mixed Summer leaves, grapes, celery, walnuts,<br>blue cheese dressing | 8.00  |
| Hamachi & Salmon Crudo<br>Grapefruit, coriander, ponzu                                 | 17.00 |
| <b>Tomato Gazpacho</b><br>Watermelon, cucumber; basil                                  | 8.00  |
|  |       |

#### **DISCOVER OUR** SUMMER SET MENU

Two courses for £17.00 Monday - Friday until 6:00pm

#### **FROM THE GRILL**

| DRY-AGED RARE BREEDS  |
|-----------------------|
| 10oz Sirloin          |
| 10oz Rib-eye          |
| 7oz Fillet            |
|                       |
| WAGYU & LARGE CUTS    |
| Dry-aged A5 Kagoshima |
| Fiorentina            |
| Côte de Boeuf         |
|                       |
|                       |

#### USDA

|  | 12oz USDA Rib-eye  | 69.00              |
|--|--|--------------------|
| 41.00<br>42.00<br>52.50                | SEAFOOD<br>Halibut<br>Buttered spinach, cucumber, herb salad | 46.00              |
|  | <b>Lemon Sole</b><br>Grenobleoise                            | 42.00              |
| 100g 68.00<br>100g 14.50<br>100g 13.25 | ADD TO YOUR STEAKS<br>Tiger Prawn<br>Half Lobster            | 3.50 each<br>34.75 |

### MAINS

| Beef Wellington for Two<br>Mash, red wine jus (please allow 45 minutes)                                | 110.00               |
|--|----------------------|
| Roasted Lamb Rump<br>Peas and broad beans fricassee, braised gem lettu<br>minted yoghurt, red wine jus | <b>32.00</b><br>Jce, |
| <b>Slow Cooked Pork Ribs</b><br>BBQ glaze, chilli, watercress and shallot salad                        | 36.00                |
| The Grill Cheeseburger<br>Braised short-rib, house pickles, burger sauce,<br>Koffmann's fries          | 23.00                |
| Fish & Chips<br>Mushy peas, tartare sauce  | 23.00                |
| <b>Kale Pesto Pasta</b><br>Chili, pecan egg yolk   | 22.00                |
| <b>Vegan Burger</b><br>Cheddar cheese, house pickles, burger sauce,<br>Koffmann's fries                | 21.00                |
| SAUCES   |                      |
| Bone Marrow Gravy  | 3.75                 |
| Chimichurri  | 3.75                 |

| Bone Marrow Gravy |
|-------------------|
| Chimichurri       |
| Peppercorn        |
| Béarnaise         |
| Stilton Butter    |

3.75

3.75

3.75

#### **SIDES**

| Bone Marrow Mash  | 7.00  |
|---|-------|
| Tunworth Mash   | 6.50  |
| Spinach & Truffle Gratin<br>Garlic & thyme crumb              | 6.50  |
| Koffmann's Fries  | 6.00  |
| Mac & Cheese<br>Crispy bacon                                  | 7.50  |
| Padron Peppers<br>Black garlic, feta, roasted hazelnuts       | 8.00  |
| Heirloom Tomatoes Salad<br>Samphire, goat's curd, olive crumb | 12.00 |
| Mixed Leaf Salad  | 6.50  |
| DESSERTS  |       |
| <b>GR Sundae</b><br>Chocolate, raspberry, lime chantilly      | 11.00 |
| Basque Cheesecake<br>Macerated strawberries, sorbet           | 11.00 |
| Sticky Toffee Pudding<br>Milk ice cream                       | 10.50 |
| 70% Chocolate Brownie<br>Hazelnut praline, vanilla ice cream  | 10.50 |
| Selection of Artisan Cheeses<br>House chutney, seeded cracker | 13.75 |