

CHILLED & RAW FRESHLY PREPARED & SERVED WHEN READY

Oysters

Habanero vinegar, olive oil

Shrimp Cocktail

Spicy cocktail sauce

Stone Bass Crudo

Grapes, pickled chilli, aji amarillo

Steak & Veal Tartare

Tonnato sauce, bitter leaves, pane carasau

Seared Tuna

Truffle citrus soy, crispy mushrooms

SNACKS & STARTERS

Parker House Rolls

Whipped, salted butter

Castelvetrano Olives

Fennel, chilli oil

Smoked Aubergine

Stracciatella, olive oil, sourdough

Cured Hamachi

Crispy potato, jalapeno cream, trout roe

Lobster & Prawn Toast

Spicy tobiko mayonnaise

Spiced Cauliflower

Coconut yoghurt, tamarind chutney

Wagyu Meat Ball

Roasted tomato sauce, smoked provola

SOUP & SALADS

Sweetcorn Soup

Dorset crab, espelette pepper, black garlic loaf

Heirloom Tomatoes

Burrata, sun dried tomato, white balsamic vinaigrette

Kale & Falafel

Hummus, sunflower seeds, barley, lemon dressing

Caesar

Romaine, anchovy dressing, aged parmesan, truffle vinaigrette

Heritage Beetroot

Burrata, crispy grains, mustard vinaigrette

(ADD) + Grilled Chicken + Grilled Prawns + Grilled Steak + Smoked Salmon

MAINS

BEEF WELLINGTON (TO SHARE)

Classic Beef Wellington for 2 people. Served with truffle mashed potatoes, bone marrow jus

Roasted Cod

Crushed potatoes, artichokes, capers, red wine & lemon sauce

Skate Wing

Meunière sauce, capers, lemon, parsley

Chickpea Tikka Masala

(ADD) + Saffron Rice + Chapati

Butter Chicken Curry

(ADD) + Saffron Rice + Chapati

Miso Salmon

Pickled cucumber, spinach, shiso oil

Bucatini Pasta

Rocket pesto, stracciatella, cured egg yolk, parmesan

Gordon Ramsay Fish & Chips

Tartare sauce, minted pea puree

BSK Waygu Burger

Smoked bacon mayo, aged cheddar, fries

Idiot Sandwich

Braised short rib, cheddar cheese, spicy tomato chutney, fries

G.F.C Gordon's Fried Chicken (FOR TWO)

Triple cooked drums & thighs, Carolina gold sauce, herb ranch, ssamjang

(ADD) + Oscietra caviar

FROM THE GRILL

Grilled XL King Prawn Salsa verde, chili lime butter

Herdwick Lamb Chops 6oz

Australian Wagyu Picanha 9oz

Dry Aged Ribeye 10oz

Aged Miguel Vergara Bone in Ribeye 36oz

Duroc Pork Chop 28oz

Galician Blond T-Bone Steak 35oz

Australian Wagyu Tomahawk 36oz

(SAUCES) + Red Wine Jus + Peppercorn + Horseradish + Hollandaise

SIDES

Mac & Cheese Smoked applewood, breadcrumbs

Garden Salad Shallots, lemon vinaigrette

Creamed Spinach Nutmeg cream sauce

Hispi Cabbage Miso butter, crispy shallots

Mashed Potatoes Truffle butter

Paprika Fries Roasted black garlic aioli