



BY GORDON RAMSAY

EXPLORE £85 + WINE PAIRING £70 PER PERSON TO SHARE

spicy edamame

kyoto cucumbers

sesame dressing

Champagne Palmer, La Réserve NV

salmon & avocado roll

tobiko

tomato salad

house dressing, tofu cream

mushroom tempura

black garlic emulsion

GFC

hot korean miso, kaffir cucumbers

Château de Campuget, Viognier, France 2023

thai baked stone bass

green curry, mussels, sweetcorn

egg fried rice

xo sauce, slow cooked egg

wok fried tenderstem broccoli

yuzu soy, crispy shallots

Yerring Station, Pinot Noir, Australia 2024

mochi selection

coconut, mango, strawberry

Akashi-Tai Ginjo Yuzushu

our menu is designed to be shared. please notify a member of the team if you have an allergy. a 15% discretionary service charge will be added to your bill. all prices are inclusive of VAT. [f](#) [@/luckycatbygordonramsay](#)



BY GORDON RAMSAY

JOURNEY £105 + WINE PAIRING £95 PER PERSON TO SHARE

salted edamame

pea guac

shrimp crackers

wagyu gunkan

truffle, bubu arare

spicy tuna maki

gochujang, cucumber

Champagne Palmer, La Réserve NV

sweet & sour prawns

pickled peppers, pineapple

tofu & spicy avocado bao

jalapeno sauce, spring onion

Schloss Johannisberg, Riesling, Germany 2023

iberico pork chop

saikyo miso, kimchi pickled gem, mustard seeds

grilled miso salmon

wasabi, burnt orange

miso aubergine

gochujang, sesame

Domaine de Bellen, Pinot Noir, Nuits-Saint-Georges, France 2016

hokkaido french toast

banana, beer, yeast ice cream

Umeshu Akashi tai

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BY GORDON RAMSAY

SIGNATURE £135 + WINE PAIRING £125 PER PERSON TO SHARE

salted edamame

baby squid

salt & vinegar, shichimi, szechuan

yellowtail tartare

caviar, yuzu

sushi selection

chef's selection of mixed sushi

Champagne Perrier-Jouët Grand Brut NV

GFC

hot korean miso, kaffir cucumbers

mushroom tempura

black garlic emulsion

scallops

yuzu, sweetcorn

Martín Códax , Albariño, "Arousa", Spain 2022

korean spiced black cod

sesame cucumbers

ribeye

thai chimichurri, herb salad

egg fried rice

xo sauce, slow cooked egg

Patrick Leon, Syrah Crown Range Cellar 'Signature Selection', France 2013

sansho pepper & pear mousse

nikka whisky, pear & yuzu sherbet

Penfolds Grandfather Rare Tawny (20 Years Old)

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BY GORDON RAMSAY

ESSENCE £175 + WINE PAIRING £160 PER PERSON TO SHARE

spicy edamame

pea guac

shrimp crackers

sushi selection

sashimi & nigiri selection, wagyu maki, yuzu mustard

Champagne Perrier-Jouët Blanc De Blanc NV

pork and lobster dumpling

kimchi, miso

wagyu gyoza

yuzu shichimi

spiced lamb chops

chilli sauce, tofu cream

robata grilled madagascan prawn

chilli & lime miso

Cantina Tramin , Gewürztraminer, "Nussbaumer", Italy 2024

japanese a5 wagyu sirloin

egg fried rice

xo sauce, slow cooked egg

Domaine Stéphane Pichat, Syrah, Côte-Rôtie, France 2019

hokkaido french toast

banana, beer, yeast ice cream

Inniskillin , Sparkling Vidal Icewine VQA, Canada 2022

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