

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.

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. Adults need around 2,000 kcal a day.

  @GordonRamsayBarAndGrill
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SNACKS

Sourdough Bread Salted butter 617kcal	6.50
Nocellara Olives 174kcal	6.50
Harissa Spiced Nuts 601kcal	8.00
Buffalo Fried Chicken Spicy ranch dressing, celery 767kcal	11.00
Devon Crab Roll Kimchi mayo, avocado, apple 411kcal	18.50
Sauerkraut Croquette Aioli, parmesan 643kcal	8.50

STARTERS

California Roll Crab, carrot, daikon 727kcal	22.50
Vegetable Maki Asparagus, takuan, bubu arare 554kcal	9.50
Steak Tartare Smoked egg yolk, cornichons, crinkle cut crisps 589kcal	17.50
Caesar Salad Parmesan, croutons, egg, anchovies 837kcal	12.50
Burrata Mint pesto, broad bean, pistachio 755kcal	15.50
Stone Bass Ceviche Lime, puffed corn, chilli 307kcal	17.50
Spicy Fried Cauliflower Cashew cream, gochujang 395kcal	9.50

DISCOVER OUR SEASONAL SET MENU

Two courses for £22.00
Three courses for £27.00

Available Monday to Friday until 6pm,
for up to 6 guests

FROM THE GRILL

DRY-AGED RARE BREEDS

10oz Sirloin 289kcal	45.00
10oz Rib-eye 486kcal	50.00
8oz Aged Miguel Vergara Fillet 180kcal	69.00

WAGYU & LARGE CUTS

Dry-aged A5 Kagoshima 132kcal	100g 68.00
Galician Blond T-Bone 35oz 153kcal	165
Cote de Boeuf 180kcal	100g 13.75
Dry Aged Tomahawk 223kcal	100g 15.50

PORK

Free Range British Pork Tomahawk	49.00
Burnt apple sauce 894kcal	

MAINS

Beef Wellington for Two Mash, red wine jus (please allow 45 minutes) 2409kcal	125.00
Lobster Roll Avocado, Marie Rose sauce, fries 1431kcal	47.50
Rack of Welsh Lamb Potato pave, petit pois 1254kcal	49.50
Spinach Gnocchi Courgette pesto, pecorino 735kcal	23.50
Fish & Chips Mushy peas, tartare sauce 1906kcal	27.00
The Grill Cheeseburger Dry-aged beef patty, Monterey Jack cheese, garlic aioli, fries 1681kcal	23.00
Vegan Burger Cheddar cheese, house pickles, burger sauce, fries 811kcal	21.00

SAUCES

Bone Marrow Gravy 389kcal	3.75
Chimichurri 180kcal	3.75
Peppercorn 270kcal	3.75
Béarnaise 300kcal	3.75
Stilton Butter 254kcal	3.75

USDA BEEF

12oz USDA Rib-eye 863kcal	78.00
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ADD TO YOUR STEAKS

Tiger Prawn 42kcal	3.50 each
Half Lobster 379kcal	35.00

SEAFOOD

Poached Halibut Beurre blanc, purple sprouting broccoli, trout roe 625kcal	49.50
Dover Sole Meuniere Brown shrimps 726kcal	55.00

SIDES

Bone Marrow Mash 942kcal	7.00
Summer Tomato Salad Samphire, goat's curd, olive crumb 178kcal	12.00
Spinach & Truffle Gratin Garlic & thyme crumb 355kcal	7.00
Fries 400kcal	7.50
Mac & Cheese Crispy bacon 959kcal	8.00
Padron Peppers Black garlic, feta, roasted hazelnuts 481kcal	9.00
Green Beans Toasted Hazelnuts, lemon butter 184kcal	7.00
Mixed Leaf Salad 160kcal	6.50

DESSERTS

White Chocolate Cremeux Strawberries, meringue 660kcal	11.00
Basque Cheesecake Macerated raspberries, almond & lemon ice cream 677kcal	12.00
Sticky Toffee Pudding Milk ice cream 787kcal	11.00
Chocolate Fondant Tart Honeycomb, salted caramel ice cream 749kcal	11.00
Selection of Artisan Cheeses House chutney, seeded cracker 787kcal	13.75