

CHILLED & RAW

FRESHLY PREPARED & SERVED WHEN READY

Oysters

Habanero vinegar, olive oil 31.00 HALF DOZEN

Shrimp Cocktail

Spiced cocktail sauce 18.50

Stonebass Crudo

Grapes, pickled chilli, aji Amarillo dressing 18.00

Steak & Veal Tartare

Tonnato sauce, bitter leaves, pane carasau 22.00

Seared Tuna

Truffle citrus soy, crispy mushrooms 22.00

SNACKS & STARTERS

Parker House Rolls

Whipped salted butter 11.50

Castelvetrano Olives

Fennel, chilli oil 7.50

Smoked Aubergine

Stracciatella, olive oil, sourdough 8.50

Lobster & Prawn Toast

Tobiko mayonnaise, salted egg yolk 13.50

Spiced Cauliflower

Coconut yoghurt, tamarind chutney 13.50

Wagyu Meat Ball

Roasted tomato sauce, smoked provola, fried polenta 16.50

SOUP & SALADS

Sweetcorn Soup

Dorset crab, espelette pepper, black garlic madeleine 14.50

Heirloom Tomatoes

Burrata, sun dried tomato, white balsamic vinaigrette 15.00

Kale & Falafel

Hummus, sunflower seeds, barley, lemon dressing S 9.50 L 13.50

Caesar

Romaine, anchovy dressing, aged parmesan, truffle vinaigrette S 11.50 L 15.00

ADD + Grilled Chicken 9.50 + Grilled Prawns 12.00 + Wagyu Rump 22.00 + Smoked Salmon 8.50

MAINS

BEEF WELLINGTON (TO SHARE)

Truffle mashed potatoes, bone marrow jus **142.50**

Roasted Cod

Potato puree, artichokes, capers, red wine & tarragon sauce **34.00**

Chickpea Tikka Masala

Saffron rice **22.00** (ADD) + Garlic chapati **4.50**

Barley Miso Salmon

Pickled cucumber, chive emulsion **32.50**

Bucatini Pasta

Rocket pesto, burrata, cured egg yolk, parmesan **21.00**

Gordon Ramsay's Fish & Chips

Tartare sauce, minted pea puree **25.50**

BSK Waygu Burger

Smoked bacon mayo, aged cheddar, fries **26.50**

Idiot Sandwich

Beef brisket, cheddar cheese, mushroom, tomato chutney, fries **26.00**

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

Drums & thighs, Carolina gold, herb ranch, Ssamjang **45.50**

(ADD) + 30g Oscietra caviar **83.50**

FROM THE GRILL

Grilled XL King Prawn Shiso salsa verde, chilli lime butter **55.00**

Herdwick Lamb Chops 6oz **36.00**

Australian Wagyu Picanha 8oz **43.00**

Dry Aged Ribeye 10oz **51.50**

Duroc Pork Chop 28oz **62.00**

Aged Miguel Vergara Bone in Ribeye 36oz **161.50**

Galician Blond T-Bone Steak 35oz **176.00**

Australian Wagyu Tomahawk per 4oz **34.00**

(SAUCES) + Bordelaise **5.50** + Peppercorn **4.50** + Horseradish **3.50** + Chimichurri **4.00**

SIDES

Mac & Cheese Smoked applewood, bacon crumb **10.50**

Garden Salad Cucumber, crispy grains, lemon vinaigrette **7.50**

Creamed Spinach Nutmeg cream sauce **7.50**

Hispi Cabbage Miso butter, crispy shallots **7.50**

Mashed Potatoes Truffle butter **8.50**

Paprika Fries Roasted black garlic aioli **8.00**