

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.



Scan to view calories

Scan the QR to view menu with 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.

f @GordonRamsayBarAndGrill
#GordonRamsayBarAndGrill

SNACKS

Sourdough Bread	6.50
Salted butter	
Nocellara Olives	6.50
Harissa Spiced Nuts	8.00
Buffalo Fried Chicken	11.00
Spicy ranch dressing, celery	
Sweetcorn Ribs	8.50
Smoked garlic aioli	

STARTERS

California Roll	22.50
Crab, carrot, daikon	
Vegetable Maki	9.50
Asparagus, takuan, bubu arare	
Steak Tartare	17.50
Smoked egg yolk, cornichons, crinkle cut crisps	
Gambas Pil Pil	20.50
Chilli, garlic, grilled sourdough, lemon	
Caesar Salad	12.50
Parmesan, croutons, egg, anchovies	
Burrata	18.00
Courgette pesto, pine kernels, herb salad	
Stone Bass Ceviche	17.50
Lime, puffed corn, chilli	
Pea, Watercress & Mint Soup	10.50

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	45.00
10oz Rib-eye	50.00
7oz Fillet	61.00

WAGYU & LARGE CUTS

Dry-aged A5 Kagoshima	100g 68.00
Fiorentina	100g 14.25
Cote de Boeuf	100g 13.75
Dry Aged Tomahawk	100g 15.50

PORK

Free Range British Pork Tomahawk	49.00
Burnt apple sauce	

MAINS

Beef Wellington for Two	125.00
Mash, red wine jus (please allow 45 minutes)	
Lobster Roll	47.50
Avocado, Marie Rose sauce, Fries	
Slow Cooked Pork Ribs	36.00
BBQ glaze, chilli, watercress and shallot salad	
Spinach Gnocchi	21.50
Peas, broadbeans, herb butter, parmesan	
Fish & Chips	27.00
Mushy peas, tartare sauce	
The Grill Cheeseburger	23.00
Braised short-rib, house pickles, burger sauce, Fries	
Vegan Burger	21.00
Cheddar cheese, house pickles, burger sauce, Fries	

SAUCES

Bone Marrow Gravy	3.75
Chimichurri	3.75
Peppercorn	3.75
Béarnaise	3.75
Stilton Butter	3.75

USDA BEEF

12oz USDA Rib-eye	78.00
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ADD TO YOUR STEAKS

Tiger Prawn	3.50 each
Half Lobster	35.00

SEAFOOD

Poached Halibut	49.50
Beurre blanc, purple sprouting broccoli, trout roe	
Grilled Whole Seabass	49.50
Sauce vierge, samphire	

SIDES

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

DESSERTS

Bar & Grill Trifle	12.00
White chocolate, berries, Chambord	
Basque Cheesecake	12.00
Cherry compote, pistachio ice cream	
Sticky Toffee Pudding	11.00
Milk ice cream	
70% Chocolate Brownie	11.00
Hazelnut praline, vanilla ice cream	
Selection of Artisan Cheeses	13.75
House chutney, seeded cracker	