

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.

f @GordonRamsayBarAndGrill
#GordonRamsayBarAndGrill

SNACKS

Sourdough Bread	6.50
Salted butter 617kcal	
Nocellara Olives 174kcal	6.50
Harissa Spiced Nuts 601kcal	8.00
Buffalo Fried Chicken	11.00
Spicy ranch dressing, celery 767kcal	
Sweetcorn Ribs	8.50
Smoked garlic aioli 447kcal	

STARTERS

California Roll	22.50
Crab, carrot, daikon 727kcal	
Vegetable Maki	9.50
Asparagus, takuan, bubu arare 554kcal	
Steak Tartare	17.50
Smoked egg yolk, cornichons, crinkle cut crisps 589kcal	
Gambas Pil Pil	20.50
Chilli, garlic, grilled sourdough, lemon 542kcal	
Caesar Salad	12.50
Parmesan, croutons, egg, anchovies 837kcal	
Burrata	14.00
Winter leaves, pear, walnuts, chilli honey 485kcal	
Stone Bass Ceviche	17.50
Lime, puffed corn, chilli 307kcal	
Celeriac Velouté	12.50
Pickled walnuts 253kcal	

DISCOVER OUR SEASONAL SET MENU

Two courses for £20.00

Three courses for £26.00*

*Complimentary Drink Included

Available all day Monday – Friday for up to 6 people

FROM THE GRILL

DRY-AGED RARE BREEDS

10oz Sirloin 289kcal	45.00
10oz Rib-eye 486kcal	50.00
7oz Fillet 177kcal	61.00

WAGYU & LARGE CUTS

Dry-aged A5 Kagoshima 132kcal	100g 68.00
Fiorentina 153kcal	100g 14.25
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	125.00
Mash, red wine jus (please allow 45 minutes) 2409kcal	
Lobster Roll	47.50
Avocado, Marie Rose sauce, fries 1431kcal	
Slow Cooked Pork Ribs	36.00
BBQ glaze, chilli, watercress and shallot salad 1975kcal	
Wild Mushrooms Tagliatelle	22.50
Pecorino cheese 654kcal	
Fish & Chips	27.00
Mushy peas, tartare sauce 1906kcal	
The Grill Cheeseburger	23.00
Dry-aged beef patty, Monterey Jack cheese, garlic aioli, fries 1681kcal	
Vegan Burger	21.00
Cheddar cheese, house pickles, burger sauce, fries 811kcal	

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	49.50
Beurre blanc, purple sprouting broccoli, trout roe 625kcal	
Grilled Whole Seabass	49.50
Sauce vierge, samphire 406kcal	

SIDES

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

DESSERTS

Vanilla Custard Pannacotta	10.50
Fruit compote, almond and orange biscotti 523kcal	
Basque Cheesecake	12.00
Cherry compote, pistachio ice cream 677kcal	
Sticky Toffee Pudding	11.00
Milk ice cream 787kcal	
70% Chocolate Brownie	11.00
Hazelnut praline, vanilla ice cream 866kcal	
Selection of Artisan Cheeses	13.75
House chutney, seeded cracker 787kcal	