

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.

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	19.00
Crab, avocado, toasted sesame	
Umeboshi Roll	15.00
Shiso, Cucumber	
Aged Beef Tartare	17.50
Kimchi, mushrooms, crisps	
Gambas Pil Pil	20.50
Chilli, garlic, grilled sourdough, lemon	
Caesar Salad	12.50
Parmesan, croutons, egg, anchovies	
Hamachi & Salmon Crudo	18.00
Grapefruit, coriander, ponzu	
Jerusalem Artichoke & Chestnut Veloute	10.00
Truffle	

DISCOVER OUR SPRING SET MENU

Two courses for £19.50
Monday - Friday until 18:00pm

FROM THE GRILL

DRY-AGED RARE BREEDS

10oz Sirloin	45.00
10oz Rib-eye	50.00
7oz Fillet	61.00
10oz Picanha	35.00

WAGYU & LARGE CUTS

Dry-aged A5 Kagoshima	100g 68.00
Fiorentina	100g 14.25
Côte de Boeuf	100g 13.75

USDA

12oz USDA Rib-eye	78.00
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SEAFOOD

Halibut	48.00
Buttered spinach, cucumber, herb salad	
Lemon Sole	46.50
Grenobleoise	

ADD TO YOUR STEAKS

Tiger Prawn	3.50 each
Half Lobster	35.00

MAINS

Beef Wellington for Two	120.00
Mash, red wine jus (please allow 45 minutes)	
Scottish Lobster Roll	44.00
Capers, avocado, lobster bisque mayonnaise, Koffmann's fries	
Slow Cooked Ribs	36.00
BBQ glaze, chilli, watercress and shallot salad	
Braised Lamb pie	29.00
Champ, herb oil	
Kale Pesto Pasta	23.00
Chili, pecan anchovy	
Fish & Chips	27.00
Mushy peas, tartare sauce	
The Grill Cheeseburger	23.00
Braised short-rib, house pickles, burger sauce, Koffmann's fries	
Vegan Burger	21.00
Cheddar cheese, house pickles, burger sauce, Koffmann's fries	

SAUCES

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

SIDES

Bone Marrow Mash	7.00
Tunworth Mash	7.00
Green Beans	7.00
Confit shallots, hazelnuts	
Spinach & Truffle Gratin	7.00
Garlic & thyme crumb	
Koffmann's Fries	7.00
Mac & Cheese	8.00
Crispy bacon	
Mixed Leaf Salad	6.50
House vinaigrette	

DESSERTS

Chocolate Sundae	13.00
Brownie, raspberry, lime chantilly	
Basque Cheesecake	12.00
Poached rhubarb	
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	