

GORDON RAMSAY

BAR & GRILL

MAYFAIR

SNACKS TO SHARE

Sourdough bread, salted butter	4.5
Nocellara olives	6.5
Harissa spiced nuts	7.5
"JFC", chicken wings, Korean miso sauce	10
Sweetcorn ribs, black garlic aioli	10
Smoked ham croquettes, mustard mayo, pickled shallots	10

TO BEGIN

California roll, crab, avocado, sesame	17
Dragon roll, cucumber, avocado	12
Mersea Island rock oysters, shallot vinegar, grilled lemon	4 each
Aged beef tartare, St Ewes egg, grilled sourdough	15
Gambas pil pil, chilli, garlic, grilled sourdough, lemon	18.5
Cherry tomato gazpacho, basil pesto	12
Gin cured salmon, pickled chilli, yoghurt, sorrel	16.5
Classic Caesar salad, Parmesan cheese, croutons, egg	10
Seabass ceviche, avocado, pickled grapes, Ponzu dressing	17.5
Burrata, romesco, heritage tomato, basil oil	14

FROM THE GRILL

Steaks are served with house mustard | fish is served with grilled lemon

DRY-AGED RARE BREEDS

10oz Sirloin	41
10oz Rib Eye	47
7oz Fillet	56

PRIME USDA

12oz Rib Eye	75
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ADD TO YOUR STEAKS

Burford brown fried egg	3
Caramelised shallots	5
Truffled Butter	6
Wild mushrooms	4

WAGYU & LARGE CUTS

Dry Aged Japanese Wagyu	62
A5 Kagoshima - per 100g	

LARGE CUTS TO SHARE

Fiorentina	per 100g	13
Côte de boeuf	per 100g	12.5

SEAFOOD

Butterflied Cornish mackerel,	
Rose harissa, lime	23
Lemon Sole, sauce vierge	42

MAINS

Beef Wellington for two, mash, red wine jus (please allow 45 minutes)	49.5pp
Scottish lobster roll, capers, avocado, lobster bisque mayonnaise, Koffmann's fries	40
Tagliatelle pasta, confit lemon, peas, broad beans, gremolata	19.5
The Grill cheeseburger, braised short rib, house pickles, burger sauce, Koffmann's fries	20
Vegan burger, cheddar cheese, house pickles, burger sauce, Koffmann's fries	19
Lamb rump, minted peas, fondant potato, confit shallot, roasting jus	38
BBQ smoked baby back ribs	30

SAUCES

Bone marrow gravy Chimichurri Peppercorn Béarnaise Grape mustard aioli	3
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SIDES

Bone marrow mash	6.5
Tunworth mash	6.5
Wild mushrooms	6.5
Green beans, confit shallot, hazelnuts	6
Heritage tomato salad, pickled shallots	6
Mac & cheese, crispy bacon	7
Koffmann's fries	6
Mixed leaf salad, house vinaigrette	5
House coleslaw	6

SWEETS

Sticky toffee pudding, salted caramel ice cream	9
Coconut panna cotta, rum pineapple	8
New York cheesecake, strawberry, lime	9
70% chocolate brownie, hazelnut praline, vanilla ice cream	9
Selection of Artisan cheeses, house chutney, seeded cracker	12

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients before you order your meal. A discretionary 15% gratuity will be added to your bill. All prices are inclusive of VAT. Adults need around 2000 kcal a day.