

**GORDON
RAMSAY**

**BAR &
GRILL**

MAYFAIR

SNACKS

Sourdough Bread Salted butter	6.50
Nocellara Olives	6.50
Harissa Spiced Nuts	8.00
Buffalo Fried Chicken Spicy ranch dressing, celery	11.00
Sweetcorn ribs Smoked garlic aioli	8.50
Beef Bourguignonne Croquette Mustard mayonnaise	10.00

STARTERS

California Roll Crab, avocado, toasted sesame	19.00
Dragon Roll Cucumber, avocado	15.00
Smoked Mackerel Paté Gooseberry jelly, toasted sourdough	10.00
Aged Beef Tartare St Ewes egg, grilled sourdough	16.50
Gambas Pil Pil Chilli, garlic, grilled sourdough, lemon	20.50
Caesar Salad Parmesan, croutons, egg, anchovies	12.50
Seabass Ceviche Avocado, pickled grapes, ponzu dressing	18.00
Jerusalem Artichoke & Chestnut Veloute Winter truffle	10.00

FROM THE GRILL

DRY-AGED RARE BREEDS

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

USDA

12oz USDA Rib-eye	78.00
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ADD TO YOUR STEAKS

Tiger Prawn	3.50 each
Half Lobster	35.00

WAGYU & LARGE CUTS

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

SEAFOOD

Turbot on the Bone Nori, Béarnaise sauce	47.50
Lemon Sole Grenobleoise	46.50

MAINS

Beef Wellington for Two Mash, red wine jus (please allow 45 minutes)	115.00
Iberico Pork Chop Braised radicchio, apple hoisin sauce	59.00
Scottish Lobster Roll Capers, avocado, lobster bisque mayonnaise, Koffmann's fries	44.00
Braised Shank of Lamb Harissa mash, black olive jus, gremolata	38.00
Scialatielli Pasta Vegan 'nduja, tomato, garlic breadcrumbs	21.00
The Grill Cheeseburger Braised short-rib, house pickles, burger sauce, Koffmann's fries	23.00
Vegan Burger Cheddar cheese, house pickles, burger sauce, Koffmann's fries	21.00

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

DESSERTS

Sticky Toffee Pudding Milk ice cream	11.00
Apple Crumble Gingerbread gelato	11.00
New York Cheesecake	10.50
Grilled pineapple, rum & vanilla syrup	
70% Chocolate Brownie Hazelnut praline, vanilla ice cream	11.00
Selection of Artisan Cheeses House chutney, seeded cracker	13.75

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. Adults need around 2000 kcal day.

  @GordonRamsayBarAndGrill
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