
**GORDON
RAMSAY**

**BAR &
GRILL**

PARK WALK

SNACKS TO SHARE

Sourdough bread, salted butter	4.5
Nocellara olives	5
Harissa spiced nuts	5
"JFC", chicken wings, Korean miso sauce	9

TO BEGIN

California roll, crab, avocado, sesame	17
Dragon roll, cucumber, avocado	12
Jersey Royal rock oysters, shallot vinegar, grilled lemon	4 each
Aged beef tartare, St Ewes egg, grilled sourdough	14
Classic Caesar salad, Parmesan cheese, croutons, egg	10

FROM THE GRILL

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

DRY-AGED RARE BREEDS

10oz Sirloin	40
10oz Rib Eye	42
7oz Fillet	48

PRIME USDA

12oz Rib Eye	65
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ADD TO YOUR STEAKS

Oscietra Caviar 10g	32
Half Lobster, garlic butter	33

WAGYU & LARGE CUTS

Dry Aged Japanese Wagyu	
A5 Kagoshima	per 100g 61

LARGE CUTS TO SHARE

Fiorentina	per 100g 13
Côte de boeuf	per 100g 12

SEAFOOD

Butterflied Cornish mackerel, Rose harissa, lime	22
Lemon Sole, sauce vierge	38

SAUCES

Bone marrow gravy Chimichurri Peppercorn Béarnaise	3.5
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MAINS

Beef Wellington for two, mash, red wine jus (please allow 45 minutes)	110
Roasted cauliflower, raw mushroom salad, Gremolata	17.5
The Grill cheeseburger, braised short rib, oglesfield cheese, house pickles, burger sauce, Koffmann's fries	18
Classic Caesar salad, Parmesan cheese, croutons, egg	16

SIDES

Bone marrow mash	6
Tunworth mash	6
Winter tomato salad	6
Wild mushrooms	6
Mac & cheese, crispy bacon	7
Koffmann's fries	5.5
Caramalised shallot	5
Fried St Ewes egg	3
Mixed leaf salad, house vinaigrette	5

SWEETS

Sticky toffee pudding	9.5
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.