

GORDON RAMSAY BAR & GRILL PARK WALK

SNACKS TO SHARE

Sourdough bread, salted butter	5
Nocellara olives	5.5
Harissa spiced nuts	5
"JFC" chicken wings, Korean miso sauce	9.5

TO BEGIN

California roll, crab, avocado, sesame	17
Dragon roll, cucumber, avocado	13
Jersey Royal rock oysters, shallot vinegar, grilled lemon	4.5 each
Aged beef tartare, St Ewes egg, grilled sourdough	14.5
Classic Caesar salad, Parmesan cheese, croutons, egg	10.5
Gambas pil pil, chilli, garlic, grilled sourdough, lemon	17.5
Leek & potato soup, autumn truffle cream	12
Potted salmon, pickles, lemon, grilled sourdough	13
Seabass ceviche, avocado, pickled grapes, Ponzu dressing	17

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	50

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, harissa, lime	23
Lemon Sole, sauce vierge	40

MAINS

Beef Wellington for two, mash, red wine jus (please allow 45 minutes)	110
Roast cauliflower, raw mushroom salad, gremolata	18.5
The Grill cheeseburger, braised short rib, house pickles, burger sauce, Koffmann's fries	19
Vegan burger, cheddar cheese, house pickles, burger sauce, Koffmann's fries	19
Classic Caesar salad, Parmesan cheese, croutons, egg	17

SAUCES

Bone marrow gravy Chimichurri Peppercorn Béarnaise Stilton butter	3
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SIDES

Bone marrow mash	6
Tunworth mash	6
Green beans, confit shallot, hazelnuts	6
Spinach & truffle gratin	6
Mac & cheese, crispy bacon	7
Koffmann's fries	5.5
Mixed leaf salad, house vinaigrette	6

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.