

GORDON
RAMSAY

BAR &
GRILL

PARK WALK

SNACKS

Crispy crab cakes, chili butter sauce	11
Steamed edamame (v)	6
Bread & whipped butter (v)	4

TO BEGIN

Lobster cobb salad, ranch dressing, egg, bacon	22	Charred BBQ octopus, fennel and	14
Classic Caesar salad, Parmesan cheese, egg, croutons	10	bean salad, old bay aioli	
Aged beef tartare, pickled mustard seeds, cured egg yolk	16	Salt & pepper squid, roasted garlic aioli	7
Heritage tomato salad, burrata, arugula pesto, chive oil (v)	12	Buffalo chicken fillets, blue cheese	9

HOUSE DRY AGED STEAKS

served with house mustard

LAKE DISTRICT RARE BREEDS

10 oz Sirloin	37
10 oz Rib Eye	38
7 oz Fillet	48
USDA Prime	
14oz Rib Eye	55

WAGYU & LARGE CUTS TO SHARE

Dry Aged Japanese Wagyu	
Rib Eye A4 - per 100g	48
32oz Fiorentina	105
32oz Cote de Boeuf	98
Beef Wellington for 2	90

ADD TO YOUR STEAKS

Burford Brown fried egg 3 Caramelized shallots 3 Truffle butter 4 Forest mushrooms 4

MAINS

Rigatoni pasta, nduja, roasted tomato sauce, pecorino cheese	22
Piri Piri Chicken, charred lemon	24
The Grill Burger, rib & chuck patty, cheese, secret sauce, LTO, french fries	19
Veggie burger, cheddar cheese, LTO, paprika mayo, french fries (v)	19
Seasonal Market Fish	Ask your Server

SIDES

Bone marrow mash	6
Creamy mashed potato (v)	5
Roasted forest mushrooms (v)	6
Grilled tender stem broccoli, almonds, chilli (v)	6
Mac & cheese, crème fraiche, crispy bacon	6
Koffman Fries (v)	5
Mixed leaf salad, quinoa, citrus dressing (v)	4
Sweet Potato Fries (v)	5

SAUCES

Old Bay & chipotle mayo 2 Chimichurri 2 Peppercorn sauce 3 Bearnaise 3 House steak sauce 2

SWEETS

Dark chocolate tart, whipped vanilla cream	9	New York cheesecake, strawberries & white balsamic	8
Sticky toffee pudding, caramel ice cream	8	Selection of ice creams & sorbet	5

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.