

GORDON
RAMSAY

BAR &
GRILL

PARK WALK

SNACKS TO SHARE

Sourdough bread & butter	4.5
Nocellara olives	5
Harissa spiced nuts	5
"JFC", chicken wings, Korean miso sauce	10

TO BEGIN

Classic Caesar salad, Parmesan cheese, croutons, egg	9.5
Aged beef tartare, St Ewes egg, grilled sourdough	16
Heritage beetroot salad, burrata, caper & raisin dressing	12.5
Pastrami cured salmon, horseradish crème fraiche, blood orange, dill	15
Smoked ham hock terrine, piccalilli, grilled sourdough	13

HOUSE DRY AGED STEAKS & PLATTERS

served with house mustard

LAKE DISTRICT RARE BREEDS		WAGYU & LARGE CUTS	
10oz Sirloin	39	Dry Aged Australian Wagyu	50
10oz Rib Eye	40	Rib Eye MBS 6 plus - per 100g	
7oz Fillet	50	LARGE CUTS TO SHARE	
Prime USDA		32oz Fiorentina	105
12oz Rib Eye	55.5	32oz Côte de boeuf	99

ADD TO YOUR STEAKS

Burford Brown fried egg	3	Caramelised shallots	5
Truffle butter	6	Forest mushrooms	5

SAUCES

Bone marrow gravy / Chimichurri	3
Peppercorn sauce / Béarnaise	
House hot steak sauce	

MAINS

Rigatoni pasta, roasted tomato sauce, pecorino cheese, Nduja	22
The Grill cheeseburger, braised short rib, house pickles, burger sauce, Koffmann's Fries	21
Veggie burger, cheddar cheese, house pickles, burger sauce, Koffmann's Fries	20
Seasonal market fish	Ask your server

SIDES

Bone marrow mash	6.75
Tunworth mash	6.5
Wild mushrooms	7
Grilled tender stem broccoli, almonds, chilli	6.5
Winter tomato salad, pickled shallots	6.5
Mac & cheese, crispy bacon	6.75
Koffmann's Fries	6
Mixed leaf salad, house vinaigrette	5.5

SWEETS

Sticky toffee pudding, salted caramel ice cream	10
New York cheesecake, raspberries, white balsamic	9
70% chocolate brownie, hazelnut praline, vanilla ice cream	9
Lemon posset, blackberry	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.

Adults need around 2000 kcal a day