

**GORDON
RAMSAY**

**BAR &
GRILL**

PARK WALK

**MAKE YOUR
VISIT EXTRA
SPECIAL**

Enjoy our
Beef Wellington
Experience from
£90 per person

Ask your server
for more details.

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.

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GordonRamsayBarAndGrill
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SNACKS

Sourdough Bread Salted butter	4.75
Nocellara Olives	5.50
Harissa Spiced Nuts	5.00
Buffalo Fried Chicken Spicy ranch dressing, celery	11.00
Sweetcorn Ribs Smoked garlic aioli	8.50

STARTERS

California Roll Crab, avocado, toasted sesame	18.00
Dragon Roll Cucumber, avocado	13.75
Aged Beef Tartare Kimchi, mushrooms, crisps	16.00
Gambas Pil Pil Chilli, garlic, grilled sourdough, lemon	18.50
Caesar Salad Parmesan, croutons, egg, anchovies	11.25
Hamachi & Salmon Crudo Grapefruit, coriander, ponzu	17.00
Jerusalem Artichoke & Chestnut Veloute Truffle	9.50

**DISCOVER OUR
SPRING SET MENU**

Two courses for £19.50
Monday - Friday until 18:00pm

FROM THE GRILL

DRY-AGED RARE BREEDS

10oz Sirloin	41.00
10oz Rib-eye	42.00
7oz Fillet	52.50
10oz Picanha	33.00

WAGYU & LARGE CUTS

Dry-aged A5 Kagoshima	100g 68.00
Fiorentina	100g 14.50
Côte de Boeuf	100g 13.25

MAINS

Beef Wellington for Two Mash, red wine jus (please allow 45 minutes)	110.00
Braised Lamb pie Champ, herb oil	28.00
Slow Cooked Ribs BBQ glaze, chilli, watercress and shallot salad	36.00
The Grill Cheeseburger Braised short-rib, house pickles, burger sauce, Koffmann's fries	23.00
Fish & Chips Mushy peas, tartare sauce	23.00
Kale Pesto Pasta Chili, pecan anchovy	22.00
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

USDA

12oz USDA Rib-eye	69.00
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SEAFOOD

Halibut Buttered spinach, cucumber, herb salad	46.00
Lemon Sole Grenobleoise	42.00

ADD TO YOUR STEAKS

Tiger Prawn	3.50 each
Half Lobster	34.75

SIDES

Bone Marrow Mash	7.00
Tunworth Mash	6.50
Green Beans Confit shallots, hazelnuts	7.00
Spinach & Truffle Gratin Garlic & thyme crumb	6.50
Koffmann's Fries	6.00
Mac & Cheese Crispy bacon	7.50
Mixed Leaf Salad House vinaigrette	6.50

DESSERTS

Chocolate Sundae Brownie, raspberry, lime chantilly	12.00
Basque Cheesecake Poached rhubarb	11.00
Sticky Toffee Pudding Milk ice cream	10.50
70% Chocolate Brownie Hazelnut praline, vanilla ice cream	10.50
Selection of Artisan Cheeses House chutney, seeded cracker	13.75