

**GORDON
RAMSAY**

**BAR &
GRILL**

MAYFAIR

**MAKE YOUR
VISIT EXTRA
SPECIAL**

Enjoy our
Beef Wellington
or Bar & Grill
Experience from
£95 per person

Ask your server
for more details.



Scan to view calories

Scan the QR to view menu with calories. 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.

f **@GordonRamsayBarAndGrill**
#GordonRamsayBarAndGrill

SNACKS

Sourdough Bread Salted butter	6.50
Nocellara Olives	6.50
Harissa Spiced Nuts	8.00
Buffalo Fried Chicken Spicy ranch dressing, celery	11.00
Sweetcorn Ribs Smoked garlic aioli	8.50

STARTERS

California Roll Crab, avocado, toasted sesame	19.00
Umeboshi Roll Cucumber, avocado	15.00
Steak Tartare Smoked egg yolk, comichons, crinkle cut crisps	17.50
Gambas Pil Pil Chilli, garlic, grilled sourdough, lemon	20.50
Caesar Salad Parmesan, croutons, egg, anchovies	12.50
Burrata Courgette pesto, pine kernels, herb salad	18.00
Stone Bass Ceviche Lime, puffed corn, chilli	17.50
Pea, Watercress & Mint Soup	10.50

**DISCOVER OUR
SEASONAL SET MENU**

Two courses for £22.00
Three courses for £27.00

Available Monday to Friday until 6pm,
for up to 6 guests

FROM THE GRILL

DRY-AGED RARE BREEDS

10oz Sirloin	45.00
10oz Rib-eye	50.00
7oz Fillet	61.00

WAGYU & LARGE CUTS

Dry-aged A5 Kagoshima	100g 68.00
Fiorentina	100g 14.25
Cote de Boeuf	100g 13.75
Dry Aged Tomahawk	100g 15.50

MAINS

Beef Wellington for Two Mash, red wine jus (please allow 45 minutes)	120.00
Lobster Roll Avocado, Marie Rose sauce, Koffmann's fries	47.50
Slow Cooked Pork Ribs BBQ glaze, chilli, watercress and shallot salad	36.00
Iberico Pork Chop Bramley apple puree, charred gem lettuce	39.50
Spinach Gnocchi Peas, broadbeans, herb butter, parmesan	21.50
Fish & Chips Mushy peas, tartare sauce	27.00
The Grill Cheeseburger Braised short-rib, house pickles, burger sauce, Koffmann's fries	23.00
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	78.00
-------------------	-------

SEAFOOD

Poached Halibut Beurre blanc, purple sprouting broccoli, trout roe	49.50
Grilled Whole Seabass Sauce vierge, samphire	49.50

ADD TO YOUR STEAKS

Tiger Prawn	3.50 each
Half Lobster	35.00

SIDES

Bone Marrow Mash	7.00
Heirloom Tomato Salad Samphire, goat's curd, olive crumb	12.00
Spinach & Truffle Gratin Garlic & thyme crumb	7.00
Koffmann's Fries	7.00
Mac & Cheese Crispy bacon	8.00
Padron Peppers Black garlic, feta, roasted hazelnuts	9.00
Green Beans Toasted Hazelnuts, lemon butter	7.00
Mixed Leaf Salad	6.50

DESSERTS

Bar & Grill Trifle White chocolate, berries, Chambord	12.00
Basque Cheesecake Cherry compote, pistachio ice cream	12.00
Sticky Toffee Pudding Milk ice cream	11.00
70% Chocolate Brownie Hazelnut praline, vanilla ice cream	11.00
Selection of Artisan Cheeses House chutney, seeded cracker	13.75