

**GORDON  
RAMSAY**

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**BAR &  
GRILL**

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**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
Waldorf Salad Bitter leaves, grapes, walnut, blue cheese dressing	9.00
Stone Bass Ceviche Lime, puffed corn, chilli	17.50
Cauliflower Velouté Truffle oil, hazelnuts, chives	10.50

**DISCOVER OUR  
SEASONAL SET MENU**

**Two courses for £20.00**  
**Three courses for £25.00**

Available Monday to Friday  
11:30am to 6:00pm for up to 12 guests

**FROM THE GRILL**

<b>DRY-AGED RARE BREEDS</b>	
10oz Sirloin	45.00
10oz Rib-eye	50.00
7oz Fillet	61.00
<b>WAGYU &amp; LARGE CUTS</b>	
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
Native Lobster Thermidor Koffmann's Fries	Half 39.00 Whole 75.00
Slow Cooked Pork Ribs BBQ glaze, chilli, watercress and shallot salad	36.00
Braised Lamb Shank Mashed potato, red wine jus, salsa verde	39.00
Wild Mushroom Tagliatelle Pecorino Cheese	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
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**SEAFOOD**

Halibut Buttered leeks, mussels, fennel	49.00
Lemon Sole Grenobloise	46.50

**ADD TO YOUR STEAKS**

Tiger Prawn	3.50 each
Half Lobster	35.00

**SIDES**

Bone Marrow Mash	7.00
Tunworth Mash	7.00
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**

Bread And Butter Pudding Custard, vanilla ice cream	10.00
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