

**GORDON
RAMSAY**

**BAR &
GRILL**

MAYFAIR

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

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

USDA

12oz USDA Rib-eye	78.00
-------------------	-------

SEAFOOD

Halibut Buttered spinach, cucumber, herb salad	49.00
Lemon Sole Grenobloise	46.50

ADD TO YOUR STEAKS

Tiger Prawn	3.50 each
Half Lobster	35.00

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

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

SAUCES

Bone Marrow Gravy	3.75
Chimichurri	3.75
Peppercorn	3.75
Béarnaise	3.75
Stilton Butter	3.75

**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