

# GORDON RAMSAY

# BAR & GRILL

## MAYFAIR

### RAMSAY ROAST

A selection of roasts served with Yorkshire pudding, roast potatoes, seasonal vegetables and roast gravy

**Dry-aged Rare Breed Roast Beef** 33.50  
Horseradish cream

**Roast Cornfed Chicken** 30.50  
Bread Sauce



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

### STARTERS

California Roll	19.00
Crab, avocado, toasted sesame	
Umeboshi Roll	15.00
Cucumber, avocado	
Steak Tartare	17.50
Smoked egg yolk, comichons, crinkle cut crisps	
Gambas Pil Pil	20.50
Chilli, garlic, grilled sourdough, lemon	
Caesar Salad	12.50
Parmesan, croutons, egg, anchovies	
Waldorf Salad	9.00
Bitter leaves, grapes, walnut, blue cheese dressing	
Stone Bass Ceviche	17.50
Lime, puffed corn, chilli	
Cauliflower Velouté	10.50
Truffle oil, hazelnuts, chives	

### MAKE YOUR VISIT EXTRA SPECIAL

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

Ask your server for more details.

### 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	120.00
Mash, red wine jus (please allow 45 minutes)	
Native Lobster Thermidor	Half 39.00
Koffmann's Fries	Whole 75.00
Slow Cooked Pork Ribs	36.00
BBQ glaze, chilli, watercress and shallot salad	
Braised Lamb Shank	39.00
Mashed potato, red wine jus, salsa verde	
Wild Mushroom Tagliatelle	21.50
Pecorino Cheese	
Fish & Chips	27.00
Mushy peas, tartare sauce	
The Grill Cheeseburger	23.00
Braised short-rib, house pickles, burger sauce, Koffmann's fries	
Vegan Burger	21.00
Cheddar cheese, house pickles, burger sauce, Koffmann's fries	

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

### 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	7.00
Garlic & thyme crumb	
Koffmann's Fries	7.00
Mac & Cheese	8.00
Crispy bacon	
Padron Peppers	9.00
Black garlic, feta, roasted hazelnuts	
Green Beans	7.00
Toasted Hazelnuts, lemon butter	
Mixed Leaf Salad	6.50

### DESSERTS

Bread And Butter Pudding	10.00
Custard, vanilla ice cream	
Basque Cheesecake	12.00
Cherry compote, pistachio ice cream	
Sticky Toffee Pudding	11.00
Milk ice cream	
70% Chocolate Brownie	11.00
Hazelnut praline, vanilla ice cream	
Selection of Artisan Cheeses	13.75
House chutney, seeded cracker	