

# GORDON RAMSAY BAR & GRILL MAYFAIR

## SNACKS TO SHARE

Sourdough bread, salted butter	6.5
Nocellara olives	6.5
Harissa spiced nuts	8
"JFC", chicken wings, Korean miso sauce	11
Sweetcorn ribs, black garlic aioli	10
Smoked ham croquettes, mustard mayo, pickled shallots	10.5

## TO BEGIN

California roll, crab, avocado, sesame	18
Dragon roll, cucumber, avocado	14
Jersey Royal rock oysters, shallot vinegar, grilled lemon	4.5 each
Aged beef tartare, St Ewes egg, grilled sourdough	14.5
Gambas pil pil, chilli, garlic, grilled sourdough, lemon	19.5
Leek & potato soup, autumn truffle cream	12
Potted salmon, pickles, lemon, grilled sourdough	14.5
Classic Caesar salad, Parmesan cheese, croutons, egg	11.5
Seabass ceviche, avocado, pickled grapes, Ponzu dressing	17
Burrata, sage roasted pumpkin, walnut crumble	15

## FROM THE GRILL

Steaks are served with house mustard | fish is served with grilled lemon

### DRY-AGED RARE BREEDS

10oz Sirloin	42
10oz Rib Eye	48
7oz Fillet	58

### PRIME USDA

12oz Rib Eye	75
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### ADD TO YOUR STEAKS

Oscietra Caviar 10g	32
Half Lobster, garlic butter	33

### WAGYU & LARGE CUTS

Dry Aged Japanese Wagyu	
A5 Kagoshima	per 100g 65

### LARGE CUTS TO SHARE

Fiorentina	per 100g 13.5
Côte de boeuf	per 100g 13

### SEAFOOD

Butterflied Cornish mackerel, harissa, lime	24
Lemon Sole, sauce vierge	44

## MAINS

Beef Wellington for two, mash, red wine jus (please allow 45 minutes)	110
Scottish lobster roll, capers, avocado, lobster bisque mayonnaise, Koffmann's fries	42
Roast cauliflower, raw mushroom salad, gremolata	20
The Grill cheeseburger, braised short rib, house pickles, burger sauce, Koffmann's fries	22
Vegan burger, cheddar cheese, house pickles, burger sauce, Koffmann's fries	20
Lamb rump, confit savoy cabbage, fondant potato, roasting jus	43
BBQ smoked baby back ribs	32

## SAUCES

Bone marrow gravy   Chimichurri   Peppercorn   Béarnaise Stilton butter	3
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## SIDES

Bone marrow mash	6.5
Tunworth mash	6.5
Green beans, confit shallot, hazelnuts	6
Spinach & truffle gratin, garlic & thyme crumb	6.5
Mac & cheese, crispy bacon	7.5
Koffmann's fries	6.5
Mixed leaf salad, house vinaigrette	5.5

## SWEETS

Sticky toffee pudding	10
Apple crumble for two, vanilla custard, mince pie ice cream	17
New York cheesecake, strawberry, lime	10
70% chocolate brownie, hazelnut praline, vanilla ice cream	10
Selection of artisan cheeses, house chutney, seeded cracker	13

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients before you order your meal. A discretionary 15% gratuity will be added to your bill. All prices are inclusive of VAT. Adults need around 2000 kcal a day.