

GORDON RAMSAY RECOMMENDS

STARTERS

- Sesame seared yellowfin tuna, avocado, sweet onion vinaigrette 158
- Slow cooked octopus, chorizo jam, baby gem 138
- Sipsmith English Gin, Fentimans Tonic, Lime & Orange 118

MAINS

- Poached turbot, lobster, clams, samphire, shellfish 288
- Traditional shepherd’s pie, braised lamb, onions, carrots, celery, potato purée, Parmesan, brioche garlic crumbs 208
- Chapel Down, Vintage Reserve Brut, Kent, England 135

STARTERS

- Slow cooked octopus, chorizo jam, baby gem 138
- Pan fried scallops, slow cooked pork belly and sweet corn puree 158
- Sesame seared yellowfin tuna, avocado, sweet onion vinaigrette 158
- Prawn and snow crab cocktail, iceberg lettuce, celeriac, pink sauce 148
- Guanciale, sautéed onion, Taleggio cheese, pesto flatbread 118
- Tamarind spiced chicken wings, spring onions 128
- Honey glazed short ribs, pomelo, scallions, sesame seeds 198
- Foie gras terrine, fruit chutney and toasted brioche 178
- Soup of the day 98
- Board for two: tomato bruschetta, Mocetta della Valsesia, San Daniele ham, smoked mackerel, pork pie and marinated olives 248

SALADS

- Chicken Caesar, pancetta, anchovies, soft boiled egg, aged Parmesan 148
- Mixed grain, heritage beetroot, goats cheese, hummus 128
- Pan fried salmon with artichokes, green beans, anchovies and duck egg 148

Plus 10% Service Charge

WELLINGTON

(serves 2) please allow up to 45 minutes for preparation

- Beef Wellington, 450g tenderloin, mushroom duxelles, puff pastry served with mash potato 888
- Add black truffle/seared foie gras 98/158

MAINS

- Battered cod, hand cut chips, marrowfat peas, tartar sauce 208
- Steak and onion pudding, shallot sauce 238
- Roasted pork belly mustard mash potatoes, tender stem broccoli 248
- Poached turbot, lobster, clams, samphire, shellfish 288
- Braised beef cheek, garlic puree and Pommes Anna potatoes 288
- Wild mushroom risotto, shaved truffle, parmesan, tarragon oil 168
- Barbecue pork ribs, red cabbage coleslaw and BBQ sauce 228
- Semolina pasta, spiced tomato sauce, mozzarella and basil pesto 188
- Traditional shepherd’s pie, braised lamb, onions, carrots, celery, potato purée, Parmesan, brioche garlic crumbs 208
- Bread Street Kitchen short rib burger, cheddar cheese, spicy tomato sauce 188
- Crispy chicken burger, mayo lettuce and red onion 168

GRILL

- Dingley Dell pork chops 10oz/280g 238
- Lamb rack 14oz/398g 388
- Striploin steak 10oz/280g 288
- Rib eye steak 12oz/350g 348
- Add sautéed onions, pan fried duck egg or grilled smoked bacon 38 each
- Choice of peppercorn, red wine marrowbone and shallot or béarnaise sauce
- 32 day dry aged T-bone steak 42oz/11kg 888
- Baby chicken, chimichurri, grilled lemon 218

SIDES

- Hand cut chips 68
- Mixed green vegetables 48
- Portobello mushroom cooked in garlic butter 68
- Skinny fries 68
- Cauliflower gratin 78
- Creamed corn 68
- Mashed potato 68
- Mixed salad 48

DESSERTS

Seasonal selection of cheeses	128
Mixed berry Eton Mess, whipped cream, meringues	88
Sticky toffee pudding, muscovado caramel, clotted cream	88
Opera cake with pistachio, chocolate, butter cream and vanilla ice cream	88
Treacle tart roasted plum Chantilly	88
Banoffee pie	98
The Harlem Hard shake – Bacardi 8 years, Jägermeister, salted caramel ice cream, vanilla syrup	98

DESSERT WINE & DIGESTIVES

	Gls	Btl
2012 St Croix du Mont, Chateau La Rame, Bordeaux, France	115	—
2014 Moscato D’Asti, G.D.Vajra, Piedmont, Italy	(1/2 Btl 375ml)	350
NV Pedro Ximenez, 9yo, Nectar, Gonazales Byass, Jerez, Spain, 750ml	68	500
NV Graham’s Ruby Port, Portugal 750ml	80	588
Cognac Hennessy   VSOP	88	—
Cognac Hennessy   XO	168	—
Cognac Martell Cordon Bleu   XO	168	—
Armagnac Chateau de Laubade   1988	168	—