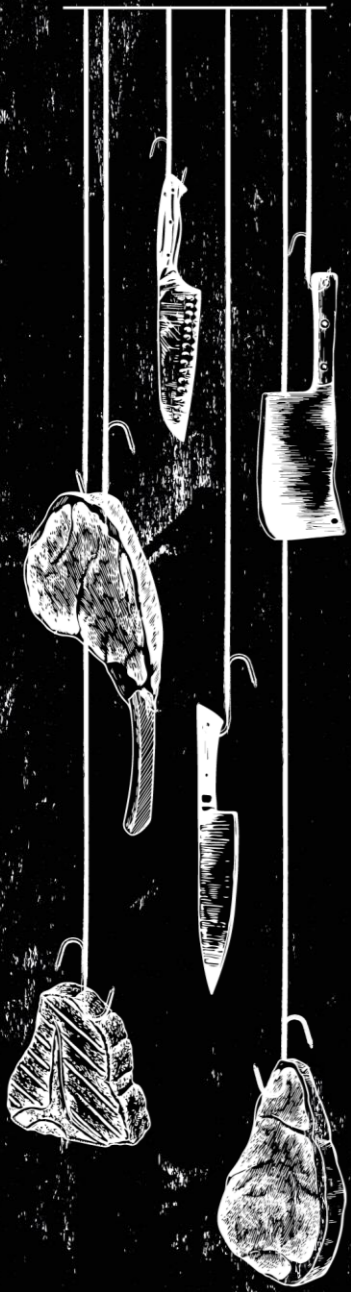


GORDON
RAMSAY
BAR &
GRILL
MAYFAIR



SNACKS

- CAJUN ONION DIP £5
SWEET POTATO CRISPS
- SMASHED AVOCADO £5
SWEET POTATO CRISPS
- DEVILLED EGG £5
- MARINATED OLIVES £5
- MIXED NUTS £5

STARTERS

- ROASTED TOMATO SOUP £8
CRÈME FRAICHE, BASIL OIL
- STEAK TARTARE £16
CURED EGG YOLK, SHOESTRING POTATO
- GARLIC & CHILLI PRAWNS £12
TOASTED SOURDOUGH, BURNT LEMON
- BUFFALO CHICKEN WINGS £9
BLUE CHEESE SAUCE, SESAME SEEDS
- CRAB RAREBIT £11
ENGLISH MUFFIN, PICKLED CUCUMBER
- BURRATA £11
PISTACHIO PESTO, HEIRLOOM TOMATO, CROUTON
- HOUSE CURED SALMON £11
RED ONION, FRIED CAPERS, CRÈME FRAICHE

SALADS

- CAESAR £8
BACON, ANCHOVIES, SOFT BOILED EGG, AGED PARMESAN
- MAYFAIR WEDGE £10.50
ICE BERG LETTUCE, TOMATO RAISINS, PICKLED RED ONION, BLUE CHEESE, GREEN GODDESS DRESSING
- SMOKED GOLDEN BEET SALAD £8
RED BEET & ROSEMARY HUMMUS, PISTACHIO GRANOLA, KUMQUATS, FRISEE, WHITE BALSAMIC VINAIGRETTE
- ADD CHICKEN £7.00 ADD HALOUMI £5.00

SAUCES
£3 EACH

BEARNAISE PEPPERCORN MUSHROOM

THE SALT BLOCK

Prepared on our JOSPER CHARCOAL GRILL, daily selection of dry aged, native and rare breed prime beef cuts sourced from our artisan suppliers; matured in our own Himalayan Salt dry aged for a minimum of 35 days.

Availability is dependent on what chef has in the cabinet and they are generally large and can be great for sharing! Please ask your server for today's selection

RARE BREED

SIRLOIN	300g	£36
RIB-EYE	300g	£40
FILLET	200g	£44

TO SHARE ON THE BONE

T-BONE	1kg	£110
TOMAHAWK	1.3kg	£95
COTE DE BOEUF	1kg	£105

CHEF SELECTION

USDA RIB EYE	300G	£30
USDA SIRLOIN	300G	£45
A5 WAGYU SIRLOIN	PER 100G	£55

TO SHARE OFF THE BONE

CLASSIC BEEF WELLINGTON	£85
MASH POTATO, RED WINE JUS	
CHATEAUBRIAND 450G	£68
MARINATED TOMATO, WATERCRESS	

SIDES

- HAND-CUT CHIPS £5.50
- ONION RINGS £5.50 91%
- STEAMED OR CREAMED SPINACH £5.50
- GARLIC & THYME FLAT MUSHROOMS 5.50
- MAC & CHEESE £5.50
- MASH POTATO £5.50
- CORN ON THE COB £5.50
- CHILLI & GARLIC BROCCOLI £5.50

BETWEEN BREAD

- SPICY SHRIMP ROLL £13.50
SHREDDED LETTUCE, AVOCADO, TOASTED BRIOCHE
- SLOPPY JOE BRISKET £14
12 HOUR SLOW ROASTED BEEF BRISKET, BBQ SAUCE, COLESLAW, PICKLES, TOASTED BRIOCHE
- CAST IRON CHEESE FONDUE TOASTY £10
PICCALILLI, WATERCRESS
- FRIED BUFFALO CHICKEN BURGER £16
SPICY MAYO, BLUE CHEESE SAUCE, BRIOCHE BUN
- SHORT RIB BURGER £14.50
BACON, CHEESE, ONION, LETTUCE, PICKLE
- TRUFFLE SHUFFLE BURGER £17
TRUFFLE TREMOR CHEESE, FLAT MUSHROOMS, TRUFFLE AIOLI, WATERCRESS
- CLUB SANDWICH £10
BACON, LETTUCE, TOMATO, GRILLED CHICKEN, EGG

MAINS

- BBQ BABY BACK PORK RIBS £26
PICKLED RED CABBAGE
- ROAST BABY CHICKEN £23
CHIMICHURRI, BUTTER GREEN SALAD
- BAKED GNOCCHI £10
TRUFFLE CREAM, WILTED SPINACH & WALNUTS
- JOSPER ROASTED OCTOPUS £24
ALMOND SAUCE, CHIMICHURRI & SHOESTRING POTATO
- FISH PIE £18
MINTED MUSHY PEAS
- GRILLED CUMBERLAND SAUSAGE £22
SAUERKRAUT, BLACK TRUFFLE MUSTARD, RED WINE JUS

DESSERTS

- STICKY TOFFEE PUDDING £7
VANILLA ICE CREAM
- PINEAPPLE CARPACCIO £6.50
COCONUT SORBET
- SELECTION OF ICE CREAMS AND SORBETS £5.50
- CHOCOLATE BROWNIE £7.50
SALTED CARAMEL ICE CREAM,