

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

Sashimi hamachi, dashi dressing, grated horseradish and mayonnaise 148

Pan fried scallops, jicama, seaweed, shallots and garlic dressing 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

Duck, croutons, green beans, crisp onions, mâché leaf and spinach 138

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 truffles 98

MAINS

Battered cod, hand cut chips, marrowfat peas, tartar sauce 208

Pan fried salmon with artichokes, green beans, anchovies and duck egg 238

Steak and onion pudding, shallot sauce 238

Slow-roasted pork belly, apple jam, green onion salad 248

Poached turbot, lobster, clams, samphire, shellfish 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

Spiced chicken burger, tarragon 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
Strawberry tart with pastry cream and basil cress	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	—