

## 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	—