

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	—