

## GORDON RAMSAY RECOMMENDS

### STARTERS

Sesame seared yellowfin tuna, avocado, sweet onion vinaigrette 118  
 Slow cooked octopus, chorizo jam, baby gem 128

Sipsmith English Gin, Fentimans Tonic, Lime & Orange 118

### MAINS

Beef Wellington, 450g tenderloin, mushroom duxelles, puff pastry served with mash potato 788

Traditional shepherd's pie, braised lamb, onions, carrots, celery, potato purée, Parmesan 208

Felsina, Spumante Brut, Tuscany, Italy 108

## STARTERS

Slow cooked octopus, chorizo jam, baby gem	128
Pan fried scallops, slow cooked pork belly and apple jam	138
Sesame seared yellowfin tuna, avocado, sweet onion vinaigrette	118
Prawn and snow crab cocktail, iceberg lettuce, celeriac, pink sauce	118
Guanciale, sautéed onion, Taleggio cheese, pesto flatbread	88
Tamarind spiced chicken wings, spring onions	118
Honey glazed short ribs, pomelo, scallions, sesame seeds	158
Foie gras terrine, fruit chutney and toasted brioche	138
Soup of the day	78
Board for two: tomato bruschetta, Mocetta della Valsesia, San Daniele ham, smoked mackerel, spiced pork turn-overs and marinated olives	198

## SALADS

Chicken Caesar, pancetta, anchovies, soft boiled egg, aged Parmesan	138
Mixed grain, heritage beetroot, goats cheese, hummus	88
Pan fried salmon with artichokes, green beans, anchovies and duck egg	128

Plus 10% Service Charge

## WELLINGTON

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

"Surf and Turf" beef and lobster Wellington Tenderloin wrapped in mushroom duxelles and salt water lobster, in plankton risotto both wrapped in puff pastry served with a gratin cauliflower 888

Beef Wellington, 450g tenderloin, mushroom duxelles, puff pastry served with mash potato 788  
 Add black truffle/seared foie gras 98/158

## MAINS

Battered cod, hand cut chips, marrowfat peas, curry sauce	208
Steak and onion pudding, shallot sauce	198
12 hour cooked pork belly, white bean and spiced sausage meat ragout	238
Catch of the day	market price
Corn-fed chicken pie, market mushroom, celeriac puree and cep sauce	188
450g slow cooked pork ribs in sweet and spiced sauce	228
Traditional shepherd's pie, braised lamb, onions, carrots, celery, potato purée, Parmesan	208
Wild mushroom risotto, shaved truffle, parmesan, tarragon oil	168
Bread Street Kitchen short rib burger, cheddar cheese, spicy tomato sauce	188
Grilled Cajun spiced chicken burger, lettuce and avocado served with skinny fries	168

## GRILL

Dingley Dell pork chops 10oz/280g	238	Lamb cutlers 14oz/398g	238
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	48	Mixed green vegetables	48
Creamed corn	38	Skinny fries	38
Cauliflower gratin	58	Portobello mushroom cooked in garlic butter	48
Mashed potato	48	Mixed salad	38

## DESSERTS

Seasonal selection of cheeses	128
Banana and black berry Eton mess, Chantilly cream and meringues	68
Sticky toffee pudding, muscovado caramel, vanilla ice cream	78
Dark chocolate mousse, cherries and crisp biscuit	68
Egg custard tart, Eccles cake and raspberry puree	88
Bramley apple pie with custard and ice-cream (serves 2)	188

## DESSERT WINE & DIGESTIVES

	Gls	Btl
2014 St Croix du Mont, Chateau La Rame, Bordeaux, France	115	—
2016 Moscato D'Asti, G.D.Vajra, Piedmont, Italy	(1/2 Btl 375ml)	350
NV Pedro Ximenez, 9yo, Nectar, Gonzales Byass, Jerez, Spain, 750ml	68	500
NV Graham's Ruby Port, Portugal 750ml	72	530

## DESSERT COCKTAILS

Harlem Hard shake - Bacardi 8 yrs, Jägermeister, Vanilla syrup, Caramel Ice Cream	98
Wicked Tasty Cinnamon - Cinnamon infused vodka, Amaretto, Bailey's, Kahlua	98
Sgroppino - Chase vodka, Lemon sorbet, Sparkling wine, Mint sprig	98
Monkey in the Mist - Monkey Shoulder whiskey, Kamm and Son's, Cream, Maple syrup	98
Hanky Panky - Bombay gin, Martini Rosso, Fernet Branca	98