

WHITE NEGRONI

GIN, SUZE LIQUEUR

€ LILET BLANC 13.95



GEES

CRISPY SQUID

AIOLI

7.95

Pizzetta – tomato & buffalo mozzarella v , or prosciutto & thyme	11.95
Serrano ham croquetas, aioli	11.50
Braised octopus, potatoes & chorizo	14.95
Seared scallops, pea puree & brown shrimp	18.50
Cantaloupe & prosciutto salad	8.95 / 17.95
Beetroot tartare, lemon crème fraiche vg	11.50
Cod goujons & tartare sauce	10.95
Chilled cucumber & almond soup v/vg*	9.50
Tomato, orzo & courgette fritters vg	11.00 / 22.00
Black spaghetti, prawns, chilli, garlic & parsley	13.00 / 26.00
Today's fish	market price
Steak salad, fine beans, tomatoes & mint aioli	23.95
Aubergine parmigiana v/vg*	22.00
Spatchcock baby chicken, dill & courgette salad, chermoula	27.95
Rolled pork belly, fennel, apple & spring greens	25.95
Roast fillet of seabass, peperonata & samphire	27.50
Ribeye steak 8oz, chimichurri, chips & green salad	35.50
Grilled lamb cutlets, creamed spinach & rosemary carrots	32.50
Burrata, green beans, little radishes, chicory, snap peas & pistachios v	17.95
Gees hamburger, emmental cheese, tomato relish & chips	20.50
(our hamburgers are made here to our own recipe, we recommend rare, medium rare, or medium)	
Zucchini fritti v	6.25 / 12.50
Tenderstem broccoli, chimichurri vg*	6.25
Rocket & parmesan salad v	5.50 / 11.00
Fine beans, toasted almonds, shallots & garlic vg*	6.25
Chips vg	5.95
Parsley new potatoes vg*	6.25
Bread & olive oil vg	5.50

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

OUR CHEFS WILL MAKE EVERY EFFORT TO ACCOMMODATE ANY SPECIAL REQUESTS.

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE INFORM A MEMBER OF STAFF.



Chocolate nemesis v	9.50
Lemon tart, crème fraiche	9.50
Ossau-Iraty, toast & membrillo	14.50
Strawberry & basil pavlova v	9.50
Affogato – Espresso or Pedro Ximénez v	7.95 / 9.00
Ice cream or sorbet & biscotti v/vg*	per scoop 3.95
Crème Catalana v	9.50