

APPLE & BLACKBERRY DAIQUIRI

fresh apple & blackberries,
barcelo anejo rum,
lemon & crème de mure
12.95



GeesMOPOLITAN

raspberry infused vodka,
cointreau, cranberry
juice, agave & lime
11.95

ANCHOVY, CAPER & POTATO PIZZETTA 9.95

BROCCOLI & BURRATA PIZZETTA 9.95

BUTTERNUT SQUASH, SPINACH & SAGE SOUP 6.95

WOODFIRED OCTOPUS, CHICKPEAS, PAPRIKA, CHILLI & LEMON 11.95

WHOLE GLOBE ARTICHOKE, BUTTER OR VINAIGRETTE 9.95

LITTLE GEM, PECORINO, RADISH & AVOCADO SALAD 7.50/15.95

HAM HOCK, MORCILLA & CHORIZO TERRINE, PICALILLI 7.95

ROASTED BEETROOT, GOATS CURD & WALNUT SALAD 6.95

ORANEY SCALLOPS & CHIVE BUTTER 15.00

MIXED TAPAS PLATE TO SHARE 17.95

SWEET POTATO, CARAMELISED RED ONION & SAGE RISOTTO 16.50

LINGUINE WITH KING PRAWNS, CLAMS, CHILLI & FENNEL 25.95

Gees CHARGRILLED CHEESEBURGER (PRIME CHUCK & SHIN), TOMATO SALSA & CHIPS 16.95

BURRATA WITH RAINBOW CHARD, CHICKPEA PURÉE & POPPY SEEDS 16.50

FETTUCINE WITH WILD BOAR RAGU', PECORINO & ROSEMARY 20.95

WHOLE PLAICE, WOODFIRED FENNEL, CAPERS & SALSA VERDE 23.50

AUBERGINE PARMIGIANA, GEM LETTUCE & CHICORY 16.95

FILLET OF STONE BASS, TENDERSTEM BROCCOLI, MUSSELS & SAFFRON BUTTER SAUCE 27.95

1/2 WOOD FIRED GUINEA FOWL, RAINBOW CARROTS, KALE & ROMESCO SAUCE 21.50

28 DAY DAY-AGED 10 OZ ABERDEEN ANGUS RIBEYE STEAK 31.95

chips & roasted shallots, choice of:

red peppercorn sauce or garlic, tarragon & balsamic butter

SIDES 3.95

CHIPS — CHICORY, GEM LETTUCE & ROCKET SALAD — NEW POTATOES — ROASTED BEETROOTS

TENDERSTEM BROCCOLI, GARLIC & CHILLI — WOOD FIRED COURGETTES

Our chefs will make every effort to accommodate any special requests

*Our crab is fresh, handpicked and British - It may contain a small amount of shell

While effort has been made to remove them, our fish dishes may contain bones

If you have any allergies or intolerances, please inform a member of staff

A discretionary service charge of 12.5% will be added to your bill.

HAZELNUT WHITE RUSSIAN 10.50

ESPRESSO MARTINI 9.75

Puddings & cheese

CHOCOLATE NEMESIS & PISTACHIO ICE CREAM 7.50

CRÈME CATALAN 6.50

RHUBARB & APPLE CRUMBLE, VANILLA CUSTARD 6.95

PEAR & ALMOND TORTE 6.95

TIRAMISU' 6.95

STICHELTON, MEMBRILLO, PUGLIESE TOAST 7.95

Ice Cream

COFFEE, CHOCOLATE, LEMON TORTE

Selection of 2 ice creams 5.50 or 3 for 7.00

VANILLA WITH PEDRO XIMENEZ 7.50 OR ESPRESSO 5.50

Sorbet

GREEN APPLE, RASPBERRY, BLUEBERRY

Selection of 2 sorbets 4.50

Tea & Coffee

ESPRESSO SINGLE/DOUBLE 2.00/2.95

MACCHIATO SINGLE/DOUBLE 2.00/2.95

FLAT WHITE 3.50

CAPPUCCINO 3.50

LATTE 3.50

AMERICANO 2.95

CAFETIÈRE 3.50

HOT CHOCOLATE 3.50

TEA 3.00

ENGLISH BREAKFAST, EARL GREY, ROOIBOS,

CHAMOMILE, GREEN, FRESH MINT, PEPPERMINT, RED BERRY

Sweet wine

MONBAZILLAC, 2013, FRANCE 70ML 5.40

TOKAJI, FULEKY 2013, HUNGARY 50ML 10.70

RECIOTO DI SOAVE, ITALY 70ML 6.30

CALEM LBV, 2013 PORTUGAL 70ML 4.40

PEDRO XIMENEZ, ARQUESO, SPAIN 50ML 4.10

Whisky 35ml 50ml

THE ENGLISH, NORFOLK 8.40 12.00

TALISKER, SCYE 7.10 10.20

GLENMORANGIE, HIGHLAND 6.00 8.60

ARDBEG 10YO, ISLAY 7.50 10.80

CHIVAS REGAL, SCOTCH BLEND 4.70 6.80

HIBIKI, JAPAN 11.60 16.60

Bourbon 35ml 50ml

MAKER'S MARK, USA 4.80 6.90

WOODFORD RESERVE, USA 5.80 8.30

Brandy 35ml 50ml

MARTELL VSOP 7.10 10.20

MARTELL XO 27.20 38.90

Digestifs

FRANGELICO 35ml 2.70

BAILEYS 50ml 3.90

GRAPPA MAROLO 50ml 8.10

DISARONNO AMARETTO 35ml 3.10

AMARO MONTENEGR0 50 ml 4.80

LIMONCELLO 50 ml 4.50

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