

GEE'S PAELLA

prawns, squid, mussels, pork belly,
chicken & chorizo
23.50



TUESDAY, 17TH MARCH

BARNSLEY LAMB CHOP

woodfired beetroot,
cavolo nero & gremolata
20.95

SAINT VERAN 2017,

Domaine Julien Collovray, Burgundy
59.50

ANCHOVY & POTATO PIZZETTA 8.95 BROCCOLI & BURRATA PIZZETTA 8.95

JERUSALEM ARTICHOKE & ROSEMARY SOUP 7.50

WOODFIRED OCTOPUS, BRAISED LENTILS, PAPRIKA, CHILLI & LEMON 10.95

LITTLE GEM, AVOCADO, PECORINO & CHIVE SALAD 8.95

SMOKED HADDOCK CROQUETTES, SAFFRON AIOLI 11.50

WOODFIRED CAULIFLOWER, ROMANESCO & CAPER SALAD 6.95

ORZNEY SCALLOPS, BROWN CAPER & CHIVE BUTTER 14.00

CHICKEN & HAM HOCK TERRINE, PICKLED CARROTS & ONIONS, PUQUIESE TOAST 8.50

MIXED TAPAS PLATE TO SHARE 17.95

WILD GARLIC & NETTLE RISOTTO 15.95

BURRATA WITH CURLY KALE, CHICKPEA PUREE, POPPY & SESAME SEEDS 17.50

GEE'S CHARGRILLED CHEESEBURGER (PRIME CHUCK & SHIN), TOMATO SALSA & CHIPS 16.95

CELERIAC STEAK, CAVOLO NERO, GREMOLATA, WILD MUSHROOMS & RADICCHIO 15.95

FETTUCCHINE WITH MUNTJAC RAGU, PECORINO & THYME 21.95

WHOLE RAINBOW TROUT, WOOD FIRED FENNEL, CAPERS & SALSA VERDE 21.95

1/2 WOOD FIRED GUINEA FOWL, RAINBOW CARROTS, KALE & ROMESCO 19.50

LINGUINE WITH SALMON, BROWN SHRIMPS, CRAB*, CHILLI, FENNEL, DILL 20.95

FILLET OF HALIBUT, LOBSTER BISQUE, MUSSELS, SAFFRON POTATOES, ACRETTI GREENS 28.00

45 DAY DRY-AGED 10 OZ ABERDEEN ANGUS RIBEYE STEAK 31.95

chips, roasted shallots, tarragon butter or red peppercorn sauce

SIDES 3.95

CHIPS - CHICORY, GEM LETTUCE & ROCKET SALAD - BUTTERED POTATOES - WOOD FIRED COURGETTES -
ROASTED TENDERSTEM BROCCOLI, ONION & GARLIC - BEETROOT, DILL & CREME FRAICHE

'Our chefs will make every effort to accommodate any special requests'

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

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