

FETTUCCHINE WITH DUCK RAGU,

ROSEMARY & PECORINO

20.95



GEE'S

OLD VINE ZINFANDEL 2016,

Smoking Loon, California, USA

44.00

Cavi di Cavi 2019,

La Smilla, DOCG Piedmont, Italy

50.00

ANCHOVY, POTATO & CAPER PIZZETTA 9.95

BROCCOLI & BURRATA PIZZETTA 8.95

ROASTED RED PEPPER & TOMATO SOUP 6.50

WILD SEABASS CARPACCIO, LEMON, CHILLI & BASIL 8.95

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

WHOLE GLOBE ARTICHOKE WITH VINAIGRETTE OR MELTED BUTTER 7.95

WATERMELON, GREEN BEAN, ALMOND & RICOTTA SALAD 6.95

ORZNEY SCALLOPS & CHIVE BUTTER 14.00

CHICKEN, HAM HOCK & RABBIT TERRINE, PICKLED CARROTS & ONIONS, PUGLIESE TOAST 8.95

MIXED TAPAS PLATE TO SHARE 17.95

WILD MUSHROOM, TARRAGON & CRÈME FRAICHE RISOTTO 15.95

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

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

BURRATA, ROASTED BEETROOT, CHICORY & WALNUT SALAD 14.95

PAN-SEARED FILLET OF HALIBUT, NEW POTATOES, SPINACH, SHELLFISH BUTTER SAUCE 26.95

AUBERGINE PARMIGIANA, GEM LETTUCE & CHICORY 15.95

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

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

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 NEW POTATOES —

ROASTED TENDERSTEM BROCCOLI, ONION & GARLIC — WOOD FIRED COURGETTES — TOMATO & BLACK OLIVE SALAD

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

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.