

GEE'S PAELLA

prawns, squid, mussels, pork belly,
guinea fowl & chorizo
25.50

PAPPARDELLE WITH WILD BOAR RAGU

pecorino & rosemary
20.95

COLOMBARD/CÔTES MANSÈNE, 2018

Plaimont,
côtes de Gascogne, France
28.00

ANCHOVY, POTATO & CAPER PIZZETTA 9.95

WILD MUSHROOM & BURRATA PIZZETTA 8.95

CELESTINE, FENNEL & DILL SOUP 6.50

SMOKED HADDOCK CROQUETTES, SAFFRON AIOLI 10.95

AVOCADO, LITTLE GEM, PECORINO, RADISH & CHIVES SALAD 6.95

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

GRESSINGHAM DUCK LEG TERRINE, PLUM CHUTNEY & PUGLIESE TOAST 7.95

ORANNEY SCALLOPS & CHIVE BUTTER 14.00

ROASTED BEETROOT, WALNUT & GOATS CHEESE SALAD 6.95

MIXED TAPAS PLATE TO SHARE 17.95

JERUSALEM ARTICHOKES, ROSEMARY & CRÈME FRAÎCHE RISOTTO 15.95

TRANCHE OF TURBOT, WOODFIRED FENNEL, NEW POTATOES, CAPERS & SALSA VERDE 23.95

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

BURRATA, WOODFIRED BUTTERNUT SQUASH, CHILLI & CHICKPEAS 14.95

GEE'S FISH STEW, TOASTED GARLIC SOURDOUGH & LEMON 23.95

AUBERGINE PARMIGIANA, GEM LETTUCE & CHICORY 15.95

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

LINGUINE WITH SALMON, BROWN SHRIMP, 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 —
SAUTEED WILD MUSHROOMS & GARLIC — 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

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.