

WHOLE SEA BASS,  
VIOLET ARTICHOKE, COURGETTES &  
CHERRY TOMATOES

17.95



GEE'S

GEE'S DAIQUIRI

kraken spiced rum, passoa,  
passion fruit syrup,  
grapefruit juice, lime juice  
12.95

ANCHOVY, CAPER & POTATO PIZZETTA 9.95

COURGETTE & BURRATA PIZZETTA 9.95

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GAZPACHO 6.95

WOODFIRED OCTOPUS, BORLOTTI BEANS, PAPRIKA, CHILLI & LEMON 11.95

WHOLE GLOBE ARTICHOKE, BUTTER OR VINAIGRETTE 8.95

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

CHICKEN LIVER & CHORIZO PARFAIT, PICKLED AUBERGINE & PUQUIESE TOAST 7.95

YELLOWTAIL KINGFISH CARPACCIO, CHILLI, LEMON & BASIL 9.95

WATERMELON, GREEN BEAN, RICOTTA & ALMOND SALAD 7.50

SMOKED HADDOCK CROQUETTES, SAFFRON AIOLI 13.50

MIXED TAPAS PLATE TO SHARE 17.95

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SAFFRON, SPRING ONION & CHIVE RISOTTO 16.50

LINGUINE WITH SALMON CRAYFISH, CRAB\*, CHILLI & FENNEL 25.95

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

BURRATA WITH HERITAGE TOMATOES, CHICORY & BASIL 16.50

WHOLE SEA BREAM, WOODFIRED FENNEL, CAPERS & SALSA VERDE 20.50

AUBERGINE PARMIGIANA, GEM LETTUCE & CHICORY 16.95

FILLET OF STONE BASS, ROASTED BEETROOTS, SPINACH & LEMON BUTTER SAUCE 25.95

1/2 WOOD FIRED GUINEA FOWL, RAINBOW CARROTS, CURLY KALE & ROMESCO SAUCE 20.50

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.