

## GEESMOPOLITAN

Gees raspberry infused vodka,  
cointreau, cranberry & lime

11.95



## OXFORD OLD FASHIONED

Oxford rye whisky,  
brown sugar & orange  
bitters

11.00

ANCHOVY, CAPER & POTATO PIZZETTA 9.95

COURGETTE, CHILLI & PROVOLA PIZZETTA 9.95

JERUSALEM ARTICHOKE & SPINACH SOUP 6.95

WOODFIRED OCTOPUS, CHICKPEAS, PAPRIKA, CHILLI & LEMON 11.95

WHOLE GLOBE ARTICHOKE, BUTTER OR VINAIGRETTE 9.95

ORWNEY SCALLOPS & CHIVE BUTTER 15.00

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

SMOKED HADDOCK CROQUETTES, SAFFRON AIOLI 13.50

CHICKEN LIVER & CHORIZO PARFAIT, APPLE CHUTNEY & PUGLIESE TOAST 7.95

ROASTED BEETROOT, GOATS CHEESE & WALNUTS SALAD 6.95

MIXED TAPAS PLATE TO SHARE 17.95

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RED PEPPER, CRÈME FRAICHE & BASIL RISOTTO 16.50

LINGUINE WITH KING PRAWNS, CLAMS, CHILLI & FENNEL 25.95

CELERIAC STEAK, TARRAGON, WILD MUSHROOMS & CAVOLO NERO 16.95

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

FISH STEW, TOASTED GARLIC SOURDOUGH 26.50

BURRATA, WITH RAINBOW CHARD, CHICKPEA PURÉE & POPPY SEEDS 16.50

FETTUCCHINE WITH DUCK RAGU', PECORINO & ROSEMARY 20.95

WHOLE PLAICE, WOODFIRED FENNEL, CAPERS & SALSA VERDE 23.50

1/2 WOOD FIRED GUINEA FOWL, RAINBOW CARROTS, KALE & SALSA ROSSA 21.50

28 DAY DRY-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

PURPLE SPROUTING 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

CRÈME CATALAN 6.50

CHOCOLATE NEMESIS, PISTACHIO ICE CREAM 7.50

TIRAMISU' 6.95

PLUM & ALMOND TORTE 7.50

VANILLA PANNAACOTTA, WILD BERRIES 6.95

STICHELTON, PEAR CHUTNEY, PUGLIESE TOAST 7.95

Ice Cream

COFFEE, CHOCOLATE, HAZELNUT

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, PEAR, 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

THE SEXTON, IRISH SINGLE MALT 6.75 9.75

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 MONTENEGRO 50 ml 4.80

LIMONCELLO 50 ml 4.50

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