

THE KING'S GINGER

king's ginger liqueur,
beefeater gin,
lemon & ginger
11.95



GEE'S

GeesHOPOLITAN

gees raspberry infused vodka,
cointreau, cranberry & lime
11.95

ANCHOVY & CAPER PIZZETTA 9.95

WILD MUSHROOM & TRUFFLE PIZZETTA 11.95

WINTER VEGETABLE, TUSCAN BEAN & CAVOLO NERO SOUP 6.95

WOODFIRED OCTOPUS, LENTILS, CHILLI & LEMON 11.95

WHOLE GLOBE ARTICHOKE, BUTTER OR VINAIGRETTE 9.95

ORZNEY SCALLOPS & CHIVE BUTTER 15.00

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

CHICKEN LIVER & CHORIZO PARFAIT, PUGLIESE TOAST, PICKLED CHERRIES 7.95

ROASTED PUMPKIN, GOATS CHEESE, WALNUT & CHICORY SALAD 6.95

MIXED TAPAS PLATE TO SHARE 17.95

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

FILLET OF HALIBUT, SAFFRON POTATOES, BROCCOLI & PRAWN BUTTER 24.50

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

BURRATA, WITH RAINBOW CHARD, BEETROOTS, CHICKPEAS & WALNUTS 16.50

LOIN OF VENISON, CAVOLO NERO, PARSNIP PUREE, PROSCIUTTO & TRUFFLE SAUCE 30.50

FETTUCCHINE WITH DUCK RAGU, PECORINO & ROSEMARY 20.95

MONKFISH TAIL, WOODFIRED FENNEL, CAPERS & SALSA VERDE 23.50

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

28 DAY 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

PURPLE SPROUTING, GARLIC & CHILLI — WOOD FIRED COURGETTES

Our chefs will make every effort to accommodate any special requests

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 11.95

ESPRESSO MARTINI 10.50

Puddings & cheese

CRÈME CATALAN 6.50

PLUM & ALMOND TORTE 7.50

STICKY TOFFEE PUDDING, TOFFEE SAUCE 7.00

CHOCOLATE NEMESIS, PISTACHIO ICE CREAM 7.50

STICHELTON, APPLE 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

LEMON, ORANGE, CRANBERRY

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 8.50

TÓCÁJ, FÜLEGY 2013, HUNGARY 50ML 12.95

RECIOTO DI SOAVE, ITALY 70ML 6.30

CALEM LBV, 2013 PORTUGAL 70ML 8.95

PEDRO XIMENEZ, ARQUESO, SPAIN 50ML 7.50

Whisky 35ml 50ml

THE ENGLISH, NORFOLK 8.40 12.00

TALISKER, SCYE 7.10 10.20

GLENMORANGIE, HIGHLAND 6.00 8.95

ARDBEG 10YO, ISLAY 7.50 10.80

THE SEXTON, IRISH SINGLE MALT 6.75 9.75

CHIVAS REGAL, SCOTCH BLEND 4.70 8.50

HIBIKI, JAPAN 11.60 16.60

Bourbon 35ml 50ml

MAKER'S MARK, USA 5.20 8.95

WOODFORD RESERVE, USA 5.80 9.95

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 10.30

DISARONNO AMARETTO 35ml 3.10

AMARO MONTENEGR0 50 ml 4.80

LIMONCELLO 50 ml 4.50

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