

BERGAMOT & ELDERFLOWER SPRITZ

italicus, st germain,
prosecco & lime juice
13.75



GEE'S

GeesMOPOLITAN

raspberry infused vodka,
cointreau, cranberry
juice, agave & lime
11.95

ANCHOVY, CAPER & POTATO PIZZETTA 9.95

COURGETTE & BURRATA PIZZETTA 9.95

VICHYSOISE 6.95

CHARGRILLED PEACHES, TOASTED HAZELNUTS, BRAISED CHICORY & ROCKET 8.75

WOODFIRED OCTOPUS, CHICKPEAS, PAPRIKA, CHILLI & LEMON 11.95

CHICKEN & RABBIT TERRINE, PICKLED PADRON PEPPERS 7.95

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

SMOKED HADDOCK CROQUETTES, SAFFRON AIOLI 13.50

ROSE VEAL TONNATO, CAPERS & PARSLEY 10.95

WATERMELON, GREEN BEAN, RICOTTA & ALMOND SALAD 7.50

MIXED TAPAS PLATE TO SHARE 17.95

IBERICO PORK CUTLET, CHARGRILLED BABY GEM, CHANTERELLES & CHESTNUTS 32.50

SWEET POTATO, CARAMELISED RED ONION & SAGE RISOTTO 16.50

LINGUINE WITH KING PRAWNS, CLAMS, CHILLI & FENNEL 25.95

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

BURRATA WITH HERITAGE TOMATOES, CHICORY & BASIL 16.50

FETTUCCINE WITH DUCK RAGU', PECORINO & ROSEMARY 20.95

WHOLE PLAICE, WOODFIRED FENNEL, CAPERS & SALSA VERDE 20.50

AUBERGINE PARMIGIANA, GEM LETTUCE & CHICORY 16.95

STEAMED FILLET OF MONKFISH, ROASTED COURGETTES, CHERRY TOMATOES, MUSSELS & BROWN SHRIMP 28.95

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

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

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.

HAZELNUT WHITE RUSSIAN 10.50

ESPRESSO MARTINI 9.75

Puddings & cheese

- CHOCOLATE NEMESIS & PISTACHIO ICE CREAM 7.50
- GRANOLA SEMIFREDDO, STRAWBERRY COMPOTE 6.95
- PLUM & ALMOND TORTE 6.95
- WHITE CHOCOLATE CHEESECAKE 7.50

STICHELTON, MEMBRILLO, PUGLIESE TOAST 7.95

Ice Cream

- COFFEE, CHOCOLATE, PEAR & ALMOND TORTE
- Selection of 2 ice creams 5.50 or 3 for 7.00
- VANILLA WITH PEDRO XIMENEZ 7.50 OR ESPRESSO 5.50

Sorbet

- CHEERY, RASPBERRY, 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
- CAFETIERE 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
- 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

- LIMONCELLO MELETTI 50ml 4.50
- FRANGELICO 35ml 2.70
- BAILEYS 50ml 3.90
- GRAPPA MAROLO 50ml 8.10
- DISARONNO AMARETTO 35ml 3.10
- AMARO MONTENEGR0 50 ml 4.80

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