

GEESMOPOLITAN

gees raspberry infused vodka,
cointreau, cranberry & lime
11.95



GEES

THE KING'S GINGER

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

ANCHOVY & CAPER PIZZETTA 9.95

WILD MUSHROOM & PROVOLA PIZZETTA 9.95

ROASTED COURGETTE, WATERCRESS & BASIL SOUP 6.95

WOODFIRED OCTOPUS, LENTILS, CHILLI & LEMON 11.95

ORZNEY SCALLOPS & CHIVE BUTTER 15.00

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

BREADED KING PRAWNS, CHILLI & BASIL AIOLI 12.75

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

ROMAN STYLE VIOLET ARTICHOKE, MINT & PARSLEY BREADCRUMBS 9.25

MIXED TAPAS PLATE TO SHARE 17.95

JERUSALEM ARTICHOKE & PROVOLA PICCANTE RISOTTO 16.50

BURRATA, WITH RAINBOW CHARD, BEETROOTS & WALNUTS 16.50

LINGUINE WITH KING PRAWNS, CLAMS, CHILLI & FENNEL 25.95

FISH STEW & GARLIC CROUTONS, (MONKFISH, QUINAAD, RED MULLET, MUSSELS, SQUID & PRAWNS) 27.95

WOOD-FIRED CAULIFLOWER STEAK, BLACK OLIVE PURÉE, ALMONDS & MIXED LEAVES 16.95

FETTUCCINE WITH DUCK RAGU, PECORINO & ROSEMARY 20.95

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

1/2 WOOD FIRED GUINEA FOWL, RAINBOW CARROTS, KALE & SALSA ROSSA 22.75

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 — MIXED LEAVES SALAD — BUTTER NEW POTATOES — ROASTED BEETROOTS

TENDERSTEM BROCCOLI, GARLIC & CHILLI— WOOD FIRED COURGETTES — PUNTARELLE & ANCHOVIES

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.

VEGAN WHITE RUSSIAN 10.95

ESPRESSO MARTINI 10.50

Puddings & cheese

CRÈME CATALAN 6.95

CHOCOLATE NEMESIS, PISTACCHIO ICE CREAM 7.50

PLUM & ALMOND TORTE 7.50

POACHED RHUBARB & ALMONDS, GINGER ICE CREAM 7.25

STICHELTON, APPLE CHUTNEY, PUGLIESE TOAST 7.95

Ice Cream

COFFEE, CHOCOLATE, WALNUT

Selection of 2 ice creams 5.50 or 3 for 7.00

VANILLA WITH PEDRO XIMENEZ 7.50 OR ESPRESSO 6.50

Sorbet

GREEN APPLE, BLOOD ORANGE, BLACKBERRY

Selection of 2 sorbets 4.50

Tea & Coffee

ESPRESSO single/double 2.95/3.95

MACCHIATO single/double 2.95/3.95

FLAT WHITE 3.95

CAPPUCCINO 3.95

LATTE 3.95

AMERICANO 3.95

CAFETIÈRE 3.50

HOT CHOCOLATE 3.95

TEA 3.95

ENGLISH BREAKFAST, EARL GREY, ROOIBOS

CHAMOMILE, GREEN, FRESH MINT, PEPPERMINT, RED BERRY

Sweet wine

MONBAZILLAC, 2013, FRANCE 70ML 8.50

TÓCÁJI, 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.