

GORDON RAMSAY
AT THE MERE

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SUNDAY MENU

Nibbles

WARM ROSEMARY FOCACCIA | (V) 6
Aged Tomatoes, Whipped Butter, Krude Olive Oil

NOCELLARA OLIVES | (PB) 5

CRISPY CAULIFLOWER POPCORN | (PB) 10
Sweet Chilli, Spring Onions

Starters

ENGLISH PEA & COURGETTE SOUP | (V) 10
Grilled Focaccia

CREAMY BURRATA & HERITAGE BEETROOTS | (V) 16
Lovage & Basil Pesto, Smoked Paprika

AGED BEEF TARTARE | 21
Beef Fillet, Egg Yolk Confit, Pickled Gherkins

CLASSIC PRAWN COCKTAIL | 19
Baby Gem, Grapefruit, Cocktail Sauce, Grated Horseradish

MARINATED HERITAGE TOMATO SALAD | (PB) 14
Whipped Tofu, Red Pepper Tapenade, Basil

HOT SMOKED SCOTTISH SALMON | 18
Pickled Radish, Wasabi & Dill Aioli

CORNISH OYSTERS | 3 Oysters For 18 / 6 Oysters For 36
Mignonette, Tabasco & Cocktail Sauce

Sunday Roast & Mains

DRY AGED SIRLOIN OF BEEF | 45

ROAST CHICKEN | 39

SHARING ROAST WITH ALL THE TRIMMINGS | 50PP
Roast Chicken And Dry Aged Sirloin Of Beef

Shared Between The Table:
Yorkshire Pudding | Beef Fat Roast Potatoes | Cauliflower Cheese | English Garden Greens | Gravy

BUTTERFLIED WHOLE SEABASS | 40
Steamed Samphire, Burnt Lemon

GORDON'S SIGNATURE BEEF WELLINGTON | 60
Mushroom & Truffle Duxelles, Champ Potato Mash, Red Wine Jus

LAKE DISTRICT LAMB RUMP | 42
Courgette Ratatouille, Basil Puree

RED PEPPER RISOTTO & AGED PARMESAN | 21
Sundried Tomatoes, Crispy Sage

CENTRE CUT BEEF FILLET 220G | 59
Roasted Carrot, Onion Seeds, Bloody Mary Fries

PAN ROASTED LEMON SOLE | 40
Capers Beurre Noisette, Poached Mussels, Broccolini

Choice of sauce:
Peppercorn | Red Wine jus | Béarnaise

CHARRED & ROASTED AUBERGINE | PB | 20
Barbecue Glaze, Crispy Onions, Radicchio

Sides

SALAD LEAVES, HOUSE DRESSING 7 | SAUTÉ- BROCCOLINI CHILLI 7 | TRUFFLE PARMESAN FRIES 9 |
CHAMP MASHED POTATOES 7 | CAULIFLOWER CHEESE 9

Desserts

WARM STICKY TOFFEE PUDDING | (V) 14
Clotted Cream Ice Cream

ORANGE AND VANILLA PARFAIT | (V) 12
Pumpkin Seed Granola, Poached Orange, Ginger Beer Sorbet

TROPICAL EATON MESS | (PB) 12
Pineapple, Mango, Passionfruit, Vegan Meringue, Coconut Sorbet

64% MANJARI CHOCOLATE GANACHE | (PB) 15
Miso Caramel, Banana, Popcorn

CLASSIC APPLE TART TARTIN - TO SHARE | (V) 25
Tonka Bean Ice Cream, Butterscotch Sauce

SUNDAY SPECIAL | 14
*Please ask your server for this week's special

(GF) Gluten Free (N) Contains Nuts (V) Vegetarian (PB) Plant-Based
Allergens notice: Please speak to a member of the team if you have any dietary requirements, allergies or food intolerances. Service charge: A 12.5% charge will automatically be added to your bill.