

GIN & TONIC

Ramsay's G&T	14.50
Ramsay's Gin by Eden Mill, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
Murcian Lemon G&T	14.50
Bombay 1er Cru Murcian Lemon Gin, Limoncello, Fever-Tree Mediterranean Tonic Water	
Pink Strawberry G&T	12.00
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries	
Japanese G&T	15.00
Ki No Bi Kyoto Dry Gin, Midori Melon Liqueur, lime, Fever-Tree Indian Tonic	

SPRITZ

Sicilian Spritz	13.00
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, FIOL Prosecco	
Passion Fruit Royale	14.00
Absolut Elyx Vodka, Aperol, lemon, passion fruit, FIOL Prosecco, candy floss	
Cinnamon 75	13.50
Tanqueray No.10 Gin, cinnamon, FIOL Prosecco	
Spring Garden Bellini	14.00
Chandon Garden Spritz, peach, elderflower, lemon, grapefruit, Green Chartreuse	

**JOIN US FOR
BOTTOMLESS BRUNCH
EVERY WEEKEND**

Enjoy 90 minutes of free-flowing cocktails & prosecco with your brunch. Saturday & Sunday 11am until 2pm

CHAMPAGNE

Devaux Coeur Des Bar Blanc de Noir	Glass 16.50
Champagne, France NV	
Veuve Clicquot Ponsardin Yellow Label Brut	Glass 19.50
Champagne, France NV	
Veuve Clicquot Ponsardin Brut Rose	Glass 23.00
Champagne, France NV	

YORK & ALBANY

SNACKS & STARTERS

Mixed Marinated Olives	6.00	Bread Basket & Butter	4.50
Spiced Fried Cauliflower	8.50	Onion & Cider Soup	9.00
Coconut yoghurt & herb dressing		Montgomery cheddar crouton	
Burrata	14.50	Roast Beef Carpaccio	16.50
Beetroot, caper & raisin dressing, pinenuts, dill, pane carasau		Pickled artichokes, truffle dressing	
Tamarind Spiced Chicken Wings	11.50	Prawn Cocktail	14.75
Spring onions, coriander		Cucumber, avocado, pink grapefruit, tobiko	

PIZZAS

Classic Margherita	13.00	Pepperoni	15.75
Mozzarella, tomato, basil		Spicy salami, mozzarella, tomato, chilli flakes	
Corn & Chorizo	19.00	Nduja & Courgette Pesto	14.00
Sweetcorn purée, chorizo, pulled chicken, mozzarella, spring onions, coriander		Courgette pesto, vegan nduja, courgette ribbons, red onion, balsamic vinegar	

**DISCOVER OUR THREE
COURSE FESTIVE SET MENU**

Available 11:30am - 8:00pm weekdays

SALADS

Caesar Salad		Crispy Duck Salad	
Small 10.50 Large 16.00		Small 13.00 Large 20.50	
Soft boiled egg, pancetta, anchovies, aged Parmesan		Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing	
BSK Poke Bowl		ADD TO YOUR SALAD	
Small 10.50 Large 15.50		Avocado	4.00
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame		Halloumi	4.00
		Chicken	6.00
		Smoked Salmon	4.00

MAINS

Baked Spinach & Ricotta Cannelloni	22.00	Roasted Cod	27.50
Tomato, Mornay sauce, basil		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Butter Chicken Curry	23.50	Dry-aged Rib-Eye Steak	42.00
Saffron rice, garlic roti		Confit tomatoes, watercress & shallot salad	
Lamb Rogan Josh	27.50	CHOICE OF SAUCE 3.00 EACH	
Saffron rice, garlic roti		Béarnaise	
Beer Battered Haddock	21.50	Peppercorn	
Mushy peas, tartare sauce		Marrowbone & Shallot Sauce	

BURGERS

O.G.R	16.00	Not So Simple	16.00
Grass-fed Hereford beef, smoked cheese, house relish, salad		Vegan mushroom patty, vegan cheese, house relish, salad	
Hell's Kitchen	16.00	The Next Level	16.00
Grass-fed Hereford beef, jalapeño & padrón salsa, smoked sriracha sauce, smoked cheese		Smashed double beef patty, American cheese, red onion, sriracha mayonnaise	
J.F.C	16.00	#BAE	16.00
Jockey's fried chicken - chilli buttermilk chicken, smoked cheese, hash brown, iceberg lettuce, J.F.C sauce		Grass-fed Hereford beef, smoked cheese, beechwood dry cured bacon, over easy egg, tomato relish	
Chicken & Avo	16.00		
Grilled lemon & herb chicken breast, smashed avocado, red onion, iceberg lettuce, tomato			

SIDES

Koffmann's Fries	5.50	Creamy Mashed Potato	5.75
Macaroni Cheese	7.50	Fine Green Beans	5.75
Roasted garlic crumbs		Pickled shallots, smoked almonds	
Mixed Leaf Salad	4.75	Buttered Spinach	5.50
Cherry tomatoes		Nutmeg	
Honey Roasted Carrots	5.50		

BEEF WELLINGTON FOR 2

Beef Wellington for two, creamy mashed potato, red wine jus

PLEASE ALLOW 45 MINUTES

110.00

RAMSAY ROAST

A selection of roasts served with Yorkshire pudding, roast potatoes, seasonal vegetables and roast gravy

SERVED SUNDAY FROM 12PM

Dry-aged Rare Breed Roast Beef	31.50
Horseradish cream	
Slow Roasted Pork Belly	28.50
Apple sauce	

DESSERTS

Chocolate Brownie	9.00
Salted caramel ice cream	
Sticky Toffee Pudding	9.00
Milk ice cream	
Tropical Fruit Sundae	9.00
Mango, pineapple & passionfruit compote, coconut sorbet, coconut foam, Biscoff biscuit	
Ice Creams & Sorbets	2.50
Per Scoop	

KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.