

GORDON RAMSAY

**BREAD STREET**

KITCHEN & BAR

GIN & TONIC

- House Special G&T 15.75  
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic
- Murcian Lemon G&T 15.75  
Bombay 1er Cru Murcian Lemon Gin, Limoncello, Fever-Tree Mediterranean Tonic Water
- Pink Strawberry G&T 14.50  
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries
- Japanese G&T 16.00  
Ki No Bi Kyoto Dry Gin, Midori Melon Liqueur, lime, Fever-Tree Indian Tonic

SPRITZ

- Sicilian Spritz 15.75  
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, FIOL Prosecco
- Rosa Spritz 15.00  
Malfy Rosa Pink Grapefruit Gin, Fever-Tree Raspberry Lemonade, FIOL Prosecco
- French 75 16.00  
Tanqueray No.10 Gin, lemon juice, Devaux Champagne
- Spring Garden Bellini 15.50  
Chandon Garden Spritz, peach, elderflower, lemon, grapefruit

**DISCOVER OUR PRIVATE DINING & EVENTS SPACES**  
Ask staff for more details

CHAMPAGNE

- Devaux Coeur Des Bar Blanc de Noir Glass 14.50  
Champagne, France NV
- Veuve Clicquot Ponsardin Yellow Label Brut Glass 19.00  
Champagne, France NV
- Veuve Clicquot Ponsardin Brut Rose Glass 22.00  
Champagne, France NV

SNACKS & STARTERS

- Mixed Marinated Olives 6.50
- Bread Basket 5.50  
Butter
- Burrata 14.00  
Beetroot, caper & raisin dressing, pinenuts, dill, pane carasau
- Roasted Scallops In The Shell 15.50  
Carrot purée, pancetta, apple, ginger
- Spiced Fried Cauliflower 9.50  
Coconut yoghurt & herb dressing
- Tamarind Spiced Chicken Wings 13.50  
Spring onions, coriander
- Wagyu Meatballs 16.00  
Roast tomato sauce, grilled sourdough
- Harissa Spiced Nuts 6.50
- Crab on toast 13.00  
Avocado, furikake, lime
- Prawn Cocktail 16.00  
Cucumber, avocado, pink grapefruit, tobiko
- Spicy Tuna Tartare 18.50  
Avocado, crispy wonton, sesame
- Roast Beef Carpaccio 17.00  
Pickled artichokes, truffle dressing
- Saffron Onions & Tear Drop Peppers Flatbread 13.00  
Labneh, herb salad, sumac
- Grilled Asparagus 14.00  
Panisse, green mayo, parmesan, almonds

SALADS

- Caesar Salad Small 12.50 Large 18.00  
Soft boiled egg, pancetta, anchovies, aged Parmesan
- BSK Poke Bowl Small 10.50 Large 16.00  
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame
- Crispy Duck Salad Small 15.00 Large 21.00  
Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing
- ADD TO YOUR SALAD  
+ Add Avocado 4.00  
+ Add Halloumi 6.00  
+ Add Chicken 8.00  
+ Add Smoked Salmon 7.50

SIDES

- Koffmann's Fries 6.50
- Macaroni Cheese 7.75  
Roasted garlic crumb
- Mixed Leaf Salad 5.75  
Cherry tomatoes
- Honey Roasted Carrots 6.75
- Creamy Mashed Potato 6.75
- Fine Green Beans 6.75  
Pickled shallots, smoked almonds
- Buttered Spinach 6.50  
Nutmeg

MAINS

- Slow Cooked Ribs 36.00  
BBQ glaze, chilli, watercress and shallot salad
- Steamed Sea Bream 25.00  
Green beans, cherry tomatoes, moilee sauce, herb salad
- Butter Chicken Curry 18.00
- Lamb Rogan Josh 21.00
- Keralan Cauliflower Curry 17.00  
+ Add Saffron Rice 4.00  
+ Add Garlic Roti 3.00  
+ Add Fries 6.50
- Fish & Chips 23.00  
Mushy peas, tartare sauce
- Spinach & Ricotta Raviolini 21.00  
Peas, bone marrow, paprika crumb
- Roasted Cod 29.50  
Crushed potatoes, artichoke, capers, red wine & lemon sauce



- Idiot Sandwich 26.00  
Braised short rib, cheddar, confit mushrooms, spiced tomato chutney, sourdough bread, Koffmann's fries
- Bread Street Kitchen Burger 23.00  
Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries  
+ Add Avocado 4.00  
+ Add Streaky Bacon 4.00  
+ Add Fried Egg 3.50
- California Roll 19.00  
Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy

**MAKE YOUR VISIT EXTRA SPECIAL**  
Enjoy our Beef Wellington or Bread Street Kitchen Experience from £95 per person – ask your server for more details.

DESSERTS

- BSK Sundae 14.00  
Chocolate, raspberry, lime chantilly
- Chocolate Fondant 10.00  
Salted caramel ice cream
- Sticky Toffee Pudding 10.50  
Milk ice cream
- Black Forest Cheesecake 10.00  
Cherry compote, pistachio ice cream
- Selection of British Cheese 13.00  
Crackers, grapes, chutney
- Ice Creams & Sorbets 3.00  
Per Scoop

THE GRILL

STEAKS

- Dry-aged Rib-Eye Steak 44.00  
10oz
- Dry-aged Sirloin Steak 42.00  
10oz

SAUCES 3.50 EACH

- Béarnaise
- Bone Marrow & Shallot
- Peppercorn

LARGE CUTS

A selection of Rare Breed beef cuts sourced from the best British farms, matured in our own Himalayan Salt, dry-aged for a minimum of 35 days. Please ask your server for today's selection and prices, they are generally a minimum of 900g and are great for sharing

- Bone-in Sirloin 12.50  
Per 100g
- Bone-in Prime Rib 12.50  
Per 100g
- Porterhouse 13.00  
Per 100g

BEEF WELLINGTON FOR 2 PEOPLE

Classic Ramsay Beef Wellington for two served with creamy mashed potato & red wine jus. Please allow 45 minutes  
120.00

KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.