

Join us for a Weekend Brunch or a Ramsay Roast with the family.
Plus, discover our Street Lounge dining experience!

Pick up your copy of Gordon's Bread Street Kitchen cookbook today to try your favorite dishes at home. Ask your waiter for more details.

Love Potion No. 9 Croft pink port, mint, raspberries, lemon, Prosecco13.50	Lady Regent Hendrick's, Rinquiquin Peach aperitif, Elderflower, Lemon, fresh mint12.00	WHET YOUR APPETITE	Long Night 13.00 Macallan 12, Campari, Laphroaig 10 year old, Crème de Banana, Crème de Cacao dark, Peychaud's bitters	Champagne & Sparkling 125ml Coeur Des Bar, Blanc de Noir, Devaux, Champagne, France NV14.50
Grey Goose Royal Grey Goose, Aperol, lemon, passion fruit, Prosecco13.00	Zephyr 12.00 Cardamom infused vodka, lemon juice, ginger homemade syrup	BSK Espresso Martini Bacardi Spiced rum, homemade salted caramel, house blend espresso13.00	The BB 12.00 Bombay Bramble, sage, elderflower, fresh lemon	Besserat, Rosé Brut, Champagne, France NV19.50 Hattingley Valley Classic Cuvée, Hampshire, Southern England NV13.00

SNACKS			
Mixed marinated olives5.00	Harissa spiced nuts5.00	Padron Peppers7.00	Salt and pepper squid10.00

STARTERS	
Bread basket	4.00
Roasted pepper and tomato soup, crème fraiche, chive	8.50
Stracciatella, heritage beetroots; pine nuts, dill	10.50
Prawn cocktail, grapefruit, Marie rose, avocado, tobiko	13.50
Tamarind spiced chicken wings, spring onions, coriander	10.50/15.00
Spicy tuna tartare, wonton crisps, crème fraiche, avocado	14.50
Potted salt beef brisket with grain mustard, piccalilli, seeded crackers	12.00

SALADS	
Caesar salad, soft boiled egg, pancetta, anchovies, aged Parmesan	10.50/16.00
Superfood salad, kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts	9.00/13.00
Crispy duck, watercress, mooli, chilli, radish, ginger, sesame seeds, orange and soy dressing	11.50/17.50

Add to salad:				
Chicken	7.50	Smoked salmon	6.50	Halloumi 5.00 Avocado 3.50

SIDES			
Koffman's fries	5.50	Broccolini, almonds	5.50
Mixed leaves, cherry tomatoes	5.00	Honey roast carrots	5.00
Truffle brie mashed potato	6.00	Macaroni cheese with garlic roasted crumbs	6.00

MAINS	
Beef Wellington, truffle brie mashed potato, mixed leaves salad, red wine jus	48.00 per person
(for 2 people, please allow 45 minutes)	

Steamed sea bream, braised leeks, cherry tomatoes, samphire, brown shrimps	22.00
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Butter chicken and cashew nut curry, saffron rice, poppadum	22.00
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Roasted cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce	24.00
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Baked spinach and ricotta cannelloni, tomato, mornay sauce, basil	21.50
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Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée	19.50
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BSK fish and chips, mushy peas, tartare sauce	21.00
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Josper grilled celeriac steak, mushroom, watercress, puffed rice, mushroom gravy	16.50
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Dry aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries	19.50
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Add avocado	Add fried egg	Add streaky bacon
3.50	3.00	3.00

JOSPER CHARCOAL GRILL	
Dry aged rib-eye steak 10oz	40.00
Dry aged sirloin steak 10oz	37.00
Grilled spatchcocked poussin, chimichurri sauce	24.00
All the steaks are served with cherry tomatoes, grilled mushroom, watercress	
Choice of a sauce 2.00 Béarnaise, peppercorn, marrowbone and shallots sauce, chimichurri	

NATIVE & RARE BREED	
Selection of dry aged, rare breed beef cuts sourced from the best British farms, matured in our own Himalayan Salt dry ager for a minimum of 35 days. Please ask your server for today's selection and prices, they are generally a minimum of 800g and are great for sharing!	
Bone in prime rib	10.50 per 100g
Bone in prime sirloin	10.50 per 100g
T-bone	11.00 per 100g
Porterhouse	11.50 per 100g
Add Scottish langoustine 4.50	

DESSERTS	
Chocolate fondant, salted caramel ice cream	9.50
Pineapple and kiwi carpaccio, passion fruit, lime, coconut sorbet	7.50
Monkey Shoulder cranachan cheesecake, raspberry sorbet	9.00
Sticky toffee pudding, vanilla ice cream	8.50
Selection of ice creams and sorbets	7.00
Selection of British cheese, crackers, grapes, chutney	12.50

BREAKFAST	
Monday to Friday 7.30am - 11am	
Avocado, orange, chilli, flaked almonds, poached eggs	11.50
Vanilla yoghurt, toasted granola, berries	6.00
Ricotta pancakes, honeycomb butter	9.00
Bacon or sausage and egg roll	8.50
Scrambled eggs, smoked salmon	11.50
Eggs Benedict	11.50
Eggs Royale	12.00
Eggs Florentine	10.50
Open omelette with Gruyère cheese, wild mushroom	12.50

The English Breakfast – two eggs of your choice (scrambled, poached, fried), bacon, sausage, mushrooms, tomato, baked beans 14.50

The Vegan Breakfast – Scrambled tofu, spinach, quinoa, mushrooms, tomato, mung beans, avocado 12.50

The Full Vegetarian – two eggs of your choice (scrambled, poached, fried), halloumi, spinach, quinoa, mushrooms, tomato, baked beans 11.50

Sides:	
Grilled tomatoes, baked beans or mushrooms	3.70
Sausages, bacon, black pudding or avocado	4.25
Smoked salmon	6.50