

KITCHEN OPENING TIMES

Mon to Fri - 7am - 11pm | Sat - 11am - 11pm | Sun - 11am - 8pm

BREAD STREET

KITCHEN

Our Sunday Roast is available on Sundays only, all day.
Brunch available at the weekends from 11am - 2pm.

We love seeing your photos when you dine with us!
Don't forget to post, share and tag us @breadstktichen and #UpYourStreet

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

Love Potion No. 9 Croft Pink Port, lemon, raspberry, fresh mint, Prosecco	13.50	Lady Regent Hendrick's, RinQuinQuin peach aperitif, elderflower, lemon, fresh mint	12.00
Grey Goose Royal Grey Goose, Aperol, lemon, passion fruit, Prosecco	13.00	Zephyr Grey Goose, lemon, homemade ginger and cardamom syrup	12.00

WHET YOUR APPETITE

BSK Espresso Martini Bacardi Oakheart, homemade salted caramel, espresso	13.00
--	-------

Long Night Macallan 12, Campari, Laphroaig 10, Crème de Banane, Crème de Cacao dark, Peychaud's bitters	13.00
Guilty Crown Haku vodka, jasmine tea, honey, elderflower, lime	12.00

Champagne and Sparkling Coeur des Bar, Blanc de Noirs, Devaux, Champagne, France NV	125ml 14.00
Besserat de Bellefon, Rosé Brut, Champagne, France NV	19.50
Hattingley Valley Classic Cuvée, Hampshire, Southern England NV	12.50

SNACKS

Mixed marinated olives	Harissa-spiced nuts	Padron peppers	Steamed edamame, chilli salt
5.00	4.50	7.00	5.50

STARTERS

Bread basket	4.00
Roasted pepper and tomato soup, crème fraîche, chives	8.50
Wagyu beef salami, pickles, grissini	12.00
Potted salt beef brisket, grain mustard, piccalilli, seeded crackers	11.50
Snow crab California roll	13.50
Spicy tuna tartare, wonton crisps, crème fraîche, avocado	14.00
Tamarind-spiced chicken wings, spring onions, coriander	10.50/15.00
English asparagus, crispy poached egg, pea purée, wild garlic	13.00
Steamed mussels, lemongrass, chilli, coriander, coconut milk	10.50
Signature BSK sharing platter	25.00

SALADS

Caesar salad, pancetta, anchovies, soft-boiled egg, aged Parmesan	10.50/16.00
Superfood salad, kale, cucumber, alfalfa cress, quinoa, grilled corn, avocado purée, white balsamic dressing, harissa-spiced nuts	9.00/13.00
Crispy duck, watercress, mooli, chilli, radish, ginger, sesame seeds, orange and soy dressing	11.50/17.50
Add chicken 6.00 Add halloumi 5.00 Add avocado 4.50 Add smoked salmon 6.50	

SIDES

Triple-cooked chips	5.00	Creamed spinach, horseradish	5.50
Grilled sprouting broccoli, chilli dressing	5.00	Truffle brie mashed potato	5.50
Mixed leaves, cherry tomatoes	5.00	Macaroni cheese, roasted garlic crumbs	6.00

MAINS

Beef Wellington, truffle mash, bone marrow sauce (for 2 people, please allow 50 minutes)	47.50pp
Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, chips	19.50
Add to your burger:	
Streaky bacon 3.00 Fried egg 3.00 Avocado 4.50	
Upgrade to:	
Wagyu burger, oyster mushroom, watercress, blue cheese, sriracha mayo, chips	30.00
Roasted lamb rump, pea purée, English asparagus, Jersey Royals	28.50
Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée	19.50
Beer-battered haddock, triple-cooked chips, crushed peas, tartare sauce	21.50
Roasted cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce	23.50
Steamed sea bass, smoked chorizo emulsion, piquillo pepper and red onion piperade	23.00
Butter chicken and cashew nut curry, saffron rice, poppadom	21.50
Rigatoni, almond and kale pesto, broccoli, olives	16.00
Street Pizza Special	15.00

JOSPER CHARCOAL GRILL

Day boat landings	Please ask your server
Dry-aged Dedham Vale rib-eye steak (280g), cherry tomatoes, grilled mushroom, watercress	36.00
Herdwick lamb cutlets, cherry tomatoes, grilled mushroom, watercress	28.50
Surf and Turf of dry-aged sirloin steak, half lobster, garlic and parsley butter	45.00

NATIVE AND RARE BREED

Selection of dry-aged, 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!

Tomahawk	10.00 per 100g
Bone-in Prime sirloin	10.50 per 100g
Bone-in Prime rib	10.50 per 100g
T-bone	11.00 per 100g
Porterhouse	11.50 per 100g
Add half lobster	27.50

Choice of sauce at 2.50

Béarnaise, Peppercorn or Marrowbone and shallot sauce

DESSERTS

Sticky toffee pudding, caramel sauce, clotted cream ice cream	8.50
Chocolate fondant, salted caramel ice cream	9.00
Panna cotta, orange, pistachio	8.50
Pineapple and kiwi carpaccio, passion fruit, coconut sorbet	7.50
Monkey Shoulder cranachan cheesecake, raspberry sorbet	9.00
Selection of ice creams and sorbets	7.00
Selection of British cheese, quince, crackers	12.50

BREAKFAST

From 7am - 11am

Avocado, orange, chilli, flaked almonds, tomatoes, poached eggs	11.50
Mixed bakery basket - pain aux raisins, croissant, pain au chocolat	6.00
Bircher muesli, rolled oats, goji berries, chia seeds, honey, blueberries	6.50
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, Gruyère cheese, wild mushrooms	12.50

The English Breakfast - two eggs of your choice (scrambled, poached or 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 or fried), grilled halloumi, spinach, quinoa, mushrooms, tomato, glazed carrots 11.50

Sides:

Grilled tomatoes, baked beans or mushrooms	3.75
Sausages, bacon, black pudding	4.25
Avocado	4.50
Smoked salmon	6.50