

DISCOVER OUR BREAKFAST CLASSICS, FROM A FULL ENGLISH TO SMASHED AVOCADO, EVERY WEEKDAY

BREAD STREET

KITCHEN & BAR

ENJOY A ROAST WITH ALL THE TRIMMINGS EVERY SUNDAY FROM 12PM

COCKTAILS

<i>Zephyr</i>	13.00	<i>Lady Regent</i>	13.00
Cardamom infused Absolut Blue Vodka, lime, ginger syrup		Beefeater Gin, Rinquinquin Peach Aperitif, elderflower, lemon, fresh mint	
<i>Love Potion No. 9</i>	13.50		
Croft Pink Port, lemon, sugar, mint, raspberry, FIOl Prosecco			

<i>BSK Espresso Martini</i>	13.50	<i>Bramble Ramsay</i>	12.00
Havana Spiced Rum, homemade salted caramel, espresso		Ramsay's Gin, Crème De Mûre, fresh lime juice	
<i>Absolut Royal</i>	13.50	<i>Long Night</i>	13.50
Absolut Blue Vodka, Aperol, lemon, passion fruit, FIOl Prosecco		Chivas, Campari, Crème De Banana, Crème De Cacao, Laphroaig, Peychaud's bitters	

CHAMPAGNE

<i>Devaux CdB Blanc de Noirs, Champagne, France NV</i>	15.00
<i>Veuve Clicquot Ponsardin Yellow Label Brut, Champagne, France NV</i>	18.00
<i>Veuve Clicquot Ponsardin Brut Rose, Champagne, France NV</i>	21.00

SNACKS & BREADS TO SHARE

<i>Mixed Marinated Olives</i>	6.50
<i>Harissa Spiced Nuts</i>	7.50
<i>Salt & Pepper Squid</i>	10.50
<i>Padron Peppers</i>	7.00
<i>Bread Basket & Butter</i>	4.50

STARTERS

<i>Roasted Pepper & Tomato Soup</i>	9.00
Crème fraiche, chive	
<i>Burrata</i>	14.50
Heritage beetroot, black olives, pine nuts, dill	
<i>Tamarind Spiced Chicken Wings</i>	12.50
Spring onions, coriander	
<i>Spicy Tuna Tartare</i>	17.50
Wonton crisps, crème fraiche, avocado	
<i>Potted Salt Beef Brisket</i>	12.50
Grain mustard, piccalilli, seeded crackers	
<i>Prawn Cocktail</i>	14.00
Cucumber, avocado, pink grapefruit, tobiko	

SUSHI & SALADS

<i>California Roll</i>	17.50
Snow crab, yuzu tobiko, avocado, cucumber, wasabi, pickled ginger, soy	
<i>Dragon Roll</i>	12.00
Cucumber, avocado, wasabi, pickled ginger, soy	
<i>Caesar Salad</i>	10.50
Soft boiled egg, pancetta, anchovies, aged Parmesan	16.00
<i>Superfood Salad</i>	9.50
Kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, mixed seeds	14.00
<i>Crispy Duck Salad</i>	12.00
Watercress, mooli, chilli, radish, ginger, sesame seeds, mixed seeds, orange & soy dressing	19.50
<i>Add To Your Salad</i> Avocado 5.25 Halloumi 5.00 Chicken 7.00 Smoked Salmon 7.00	

BEEF WELLINGTON

Beef Wellington for two, creamy mashed potato, red wine jus (please allow 45 minutes)

49.50 per person

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.

<i>Bone in Sirloin</i>	12.00/100g
<i>Bone in Rib-eye</i>	12.50/100g
<i>Porterhouse</i>	13.00/100g
<i>T-Bone</i>	13.00/100g

FROM THE GRILL

All steaks are served with cherry tomatoes, grilled mushroom, watercress

<i>Dry-aged Rib-eye Steak</i>	43.00
<i>Dry-aged Sirloin Steak</i>	40.00
<i>Grilled Spatchcocked Poussin</i>	25.00
Chimichurri	

Choice of Sauce 3.00

Béarnaise | Peppercorn | Marrowbone & Shallot | Chimichurri

SIDES

<i>Koffmann's Fries</i>	6.00
<i>Creamy Mashed Potato</i>	6.50
<i>Macaroni Cheese, Roasted Garlic Crumbs</i>	7.00
<i>Mixed Leaves, Cherry Tomatoes</i>	5.50
<i>Hispi Cabbage</i>	6.50
<i>Honey Roasted Carrots</i>	6.00

MAIN COURSES

<i>Roasted Cod</i>	28.00
Crushed potatoes, artichoke, salted capers, red wine & lemon sauce	
<i>Slow-roasted Cumbrian Saddleback Pork Belly</i>	23.00
Braeburn apple sauce	
<i>Steamed Sea Bream</i>	23.50
Braised leeks, cherry tomatoes, samphire, brown shrimps	
<i>Butter Chicken & Cashew Nut Curry</i>	24.00
Saffron rice, poppadom	
<i>Baked Spinach & Ricotta Cannelloni</i>	22.00
Tomato, mornay sauce, basil	
<i>Fish & Chips</i>	22.00
Mushy peas, tartare sauce	
<i>Celeriac Steak</i>	17.50
Grilled mushroom, watercress, wild rice, mushroom gravy	
<i>Bread Street Kitchen Burger</i>	21.50
Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
<i>Add To Your Burger</i> Avocado 5.25 Fried Egg 3.00 Bacon 3.75	

DESSERTS

<i>Chocolate Fondant</i>	10.00
Salted caramel ice cream	
<i>Pineapple & Kiwi Carpaccio</i>	9.00
Passion fruit, lime, coconut sorbet	
<i>Monkey Shoulder Cranachan Cheesecake</i>	10.00
Raspberry sorbet	
<i>Sticky Toffee Pudding</i>	10.00
Vanilla ice cream	
<i>Selection of Ice Creams & Sorbets</i>	7.00
<i>Selection of British Cheese</i>	12.50
Crackers, grapes, chutney	

A discretionary 15% service charge will be added to your final bill. Prices include VAT.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Adults need around 2000kcal a day.