

CHAMPAGNE

Perrier-Jouët, Grand Brut Glass 21.00
Champagne, France

G.H. Mumm, Brut Rosé Glass 22.00
Champagne, France

GIN & TONIC

Classic G&T 8.00
Beefeater Gin, lime, Fever-Tree Indian Tonic

House Special G&T 17.50
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 17.00
Bombay Sapphire Gin, Limoncello & Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 12.50
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries

Ume Plum G&T 15.50
Ki No Bi Kyoto Dry Gin, Akashi Tai Umeshu Plum Sake, lime Fever-Tree Indian Tonic

Botanical G&T 17.50
The Botanist Islay Dry Gin, grapefruit, rosemary, Fever-Tree Refreshingly Light Tonic

SPRITZ

Aperol Spritz 16.50
Aperol, Prosecco, Fever-Tree Soda Water

Sicilian Spritz 17.50
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, Prosecco

Black Forest Bellini 17.75
Monkey 47 Black Forest Gin, peach, Prosecco

Garden 75 17.75
Italicus Bergamot Aperitivo, Tanqueray No.10 Gin, lemon juice, Chandon Garden Spritz

Hugo Spritz 17.50
St. Germain Elderflower Liqueur, Fever-Tree White Grape & Apricot Soda

SEASONAL SET MENU

2 COURSES £22
3 COURSES £27

AVAILABLE
MONDAY TO FRIDAY,
UNTIL 6PM

For up to 12 guests. Ask your server for more details.

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

SNACKS & STARTERS

Bread Basket & Butter 6.50	Harissa Spiced Nuts 6.50
Nocellara del Belice Olives 6.00 Aromatic oil, calabrian chilli	Spicy Tuna Tartare 18.50 Avocado, crispy wonton, sesame
Tamarind Spiced Chicken Wings 13.50 Spring onions, coriander	Chorizo & Piquillo Pepper Flatbread 11.00 Fior di latte, rocket
Burrata 14.50 Red pepper tapenade, smoked almonds, carta di musica	Prawn Cocktail 16.00 Cucumber, avocado, pink grapefruit, tobiko
Wagyu Meatballs 16.50 Roast tomato sauce, grilled sourdough	Kingfish Crudo 17.50 Citrus dressing, coriander & crispy corn
Spiced Fried Cauliflower 9.50 Coconut yoghurt & herb dressing	Sweetcorn Soup 9.50 Dover crab crostino, chives
Beef Tartare 17.50 West country beef, confit egg yolk, malt vinegar crisp	

SALADS

Caesar Salad Small 12.00 Large 16.00 Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps	BSK Poke Bowl Small 10.50 Large 16.00 Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame
Tuna Nicoise Salad Large 21.50 Seared yellowfin tuna, parsley & caper dressing	Heirloom Tomato Salad Small 12.50 Large 16.50 Hummus, crispy chickpeas, grilled bread, sumac

ADD TO YOUR SALAD

+ Add Avocado 4.00	+ Add Chicken 8.50
+ Add Halloumi 6.00	+ Add Smoked Salmon 8.00

SIDES

BREAD STREET Fries 8.00 House seasoning, smoked bacon mayo	Endive Salad 6.00 Endive, gem, crispy onions, house vinaigrette
Macaroni Cheese 7.75 Roasted garlic crumb	BREAD STREET Mash 7.00 Garlic butter
Tenderstem Broccoli 7.50 Garlic & anchovy dressing, almonds	Grilled Courgettes 8.00 Feta, pomegranate, sumac dressing
Buttered Spinach 6.50 Nutmeg	Toasted Coconut Rice 4.00

MAINS

Slow Cooked Pork Belly 28.50 British pork, ssamjang, roasted cabbage, charred pickled onions, red chilli	BREAD STREET Sandwich 24.50 Short rib of British beef, tomato chutney, grilled oyster mushrooms, jack cheese, fries
Butter Chicken Curry 21.00 + Add Saffron Rice 4.00 + Add Garlic Naan 3.00 + Add Fries 8.00	Gordon Ramsay Fish & Chips 24.50 Triple cooked chips, mushy peas, tartare sauce
Chickpea & Courgette Tikka Masala 17.00 + Add Saffron Rice 4.00 + Add Grilled Naan 3.00 + Add Fries 8.00	Baked Spinach & Ricotta Cannelloni 20.00 Roasted tomato sauce, parmesan, basil
Miso Marinated Chicken 27.50 Carrot & cucumber salad, togarashi, chives	Confit Duck Leg 28.50 Grilled baby gem, peas a la Francaise, red wine jus
Baked Orzo 24.50 Spiced lamb sausage, saffron stock, roasted red peppers, zhoug	BREAD STREET Smash Burger 24.50 Triple beef patty, onion ring, pickles, American cheese, mustard mayo, fries + Add Avocado 4.00 + Add Streaky Bacon 4.00 + Add Fried Egg 3.50
Roasted Cod 30.50 Crushed potatoes, artichoke, capers, red wine & lemon sauce	BREAD STREET Burger 23.50 Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, fries + Add Avocado 4.00 + Add Streaky Bacon 4.00 + Add Fried Egg 3.50
Thai Red Prawn Curry 22.00 Prawn crackers, chilli	
Steamed Sea Bream 24.50 Chorizo jam, shaved fennel salad, parsley oil	

JOIN US FOR RAMSAY'S ULTIMATE SUNDAY ROAST

Three roasts. One Board. Built for Sharing

DESSERTS

BREAD STREET Tiramisu 11.00 Crumbed amaretti	Chocolate Fondant Tart 11.00 Honeycomb, salted caramel ice cream
Sticky Toffee Pudding 11.00 Milk ice cream	Ice Creams Per Scoop 3.00 Salted caramel, almond, vanilla, milk
Lime Cheesecake 10.00 Meringue, verbena, almond ice cream	Sorbets Per Scoop 3.00 Mango, raspberry, coconut, dark chocolate
Lincolnshire Poacher Cheese 10.00 Figs, quince, oatcakes	

THE GRILL

BEEF WELLINGTON FOR 2 PEOPLE

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

125.00

LARGE CUTS

A selection of rare breed beef cuts sourced from the best farms, matured in Himalayan salt, dry-aged for a minimum of 35 days. Ideal for sharing!

Miguel Vergara Bone-in Prime Rib 14.50
Per 100g

Porterhouse 13.00
Per 100g

STEAKS

Dry-aged Rib-Eye Steak 44.00
10oz

Australian Wagyu Rump Cap 38.00
8oz

Dry-aged Miguel Vergara Fillet Steak 49.00
8oz

SAUCES

Béarnaise 3.50

Bone Marrow & Shallot 3.50

Peppercorn 3.50

KIDS EAT FREE EVERY WEEKDAY!

ASK YOUR SERVER FOR MORE DETAILS

Terms & conditions apply.

