

CHAMPAGNE

Perrier-Jouët, Grand Brut Glass 20.00
Champagne, France

G.H. Mumm, Brut Rosé Glass 21.00
Champagne, France

GIN & TONIC

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

House Special G&T 17.00
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 15.50
Bombay Sapphire Gin, Limoncello & Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 11.00
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries

Ume Plum G&T 14.00
Ki No Bi Kyoto Dry Gin, Akashi Tai Umeshu Plum Sake, lime Fever-Tree Indian Tonic

Botanical G&T 15.50
The Botanist Islay Dry Gin, grapefruit, rosemary, Fever-Tree Refreshingly Light Tonic

SPRITZ

Sicilian Spritz 15.00
Maly Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, Prosecco

Black Forest Bellini 15.00
Monkey 47 Black Forest Gin, peach, Prosecco

Garden 75 16.00
Italicus Bergamot Aperitivo, Tanqueray No.10 Gin, lemon juice, Chandon Garden Spritz

Hugo Spritz 15.50
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	Spiced Fried Cauliflower 9.50 Coconut yoghurt & herb dressing
Burrata 14.50 Red pepper tapenade, smoked almonds, carta di musica	Traditional Scotch Egg 9.50 Mustard mayo
Wagyu Meatballs 16.50 Roast tomato sauce, grilled sourdough	

SALADS

Caesar Salad Small 12.00 Large 16.00 Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps	Heirloom Tomato Salad Small 12.50 Large 16.50 Hummus, crispy chickpeas, grilled bread, sumac
BREAD STREET Poke Bowl Small 10.50 Large 16.00 Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame	ADD TO YOUR SALAD + Add Avocado 4.00 + Add Halloumi 6.00 + Add Chicken 8.50

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	
Buttered Spinach 6.50 Nutmeg	

MAINS

Slow Cooked Pork Belly 28.50 British pork, ssamjang, roasted cabbage, charred pickled onions, red chilli	Steak & Ale Pie 21.00 Mashed potato & gravy
Butter Chicken Curry 21.00 + Add Saffron Rice 4.00 + Add Garlic Naan 3.00 + Add Fries 8.00	Baked Spinach & Ricotta Cannelloni 20.00 Roasted tomato sauce, parmesan, basil
Chickpea & Courgette Tikka Masala 17.00 + Add Saffron Rice 4.00 + Add Grilled Naan 3.00 + Add Fries 8.00	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
Miso Marinated Chicken 27.50 Carrot & cucumber salad, togarashi, chives	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
Roasted Cod 30.50 Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Gordon Ramsay Fish & Chips 24.50 Triple cooked chips, mushy peas, tartare sauce	

**JOIN US FOR RAMSAY'S
ULTIMATE SUNDAY ROAST**
Three roasts. One Board. Built for Sharing

DESSERTS

BREAD STREET Tiramisu 11.00 Crumbed amaretti	Ice Creams Per Scoop 3.00 Salted caramel, almond, vanilla, milk
Sticky Toffee Pudding 11.00 Milk ice cream	Sorbets Per Scoop 3.00 Mango, raspberry, coconut, dark chocolate
Chocolate Fondant Tart 11.00 Honeycomb, salted caramel ice cream	

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!

Porterhouse 13.00
Per 100g

STEAKS

Dry-aged Rib-Eye Steak 44.00
10oz

Australian Wagyu Rump Cap 38.00
8oz

SAUCES

Bone Marrow & Shallot 3.50
Peppercorn 3.50

**KIDS EAT FREE
ALL DAY
EVERY DAY!**

**ASK YOUR SERVER
FOR MORE DETAILS**

Terms & conditions apply.

