

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
Malfy 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 soda water, mint, prosecco

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 Smoked Almonds 6.50

Nocellara del Belice Olives 6.00 Spicy Tuna Tartare 18.50
Aromatic oil, calabrian chilli Avocado, crispy wonton, sesame

Tamarind Spiced Chicken Wings 13.50 Spiced Fried Cauliflower 9.50
Spring onions, coriander Coconut yoghurt & herb dressing

Burrata 14.50 Traditional Scotch Egg 9.50
Red pepper tapenade, smoked almonds, carta di musica Mustard mayo

Wagyu Meatballs 16.50
Roast tomato sauce, grilled sourdough

SALADS

Caesar Salad Heirloom Tomato Salad
Small 12.00 Large 16.00 Small 12.50 Large 16.50
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps Hummus, crispy chickpeas, grilled bread, sumac

BREAD STREET

 Poke Bowl ADD TO YOUR SALAD
Small 10.50 Large 16.00 + Add Avocado 4.00
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame + Add Halloumi 6.00
+ Add Chicken 8.50

SIDES

BREAD STREET

 Fries 8.00 Endive Salad 6.00
House seasoning, smoked bacon mayo Endive, gem, crispy onions, house vinaigrette

Macaroni Cheese 7.75

BREAD STREET

 Mash 7.00
Roasted garlic crumb Garlic butter

Tenderstem Broccoli 7.50
Garlic & anchovy dressing, almonds

Buttered Spinach 6.50
Nutmeg

MAINS

Slow Cooked Pork Belly 28.50 Steak & Ale Pie 21.00
British pork, ssamjang, roasted cabbage, charred pickled onions, red chilli Mashed potato & gravy

Butter Chicken Curry 21.00 Baked Spinach & Ricotta Cannelloni 20.00
+ Add Saffron Rice 4.00 Roasted tomato sauce, parmesan, basil
+ Add Garlic Naan 3.00
+ Add Fries 8.00

Chickpea & Courgette Tikka Masala 17.00
+ Add Saffron Rice 4.00
+ Add Grilled Naan 3.00
+ Add Fries 8.00

Miso Marinated Chicken 27.50

BREAD STREET

 Smash Burger 24.50
Carrot & cucumber salad, togarashi, chives 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

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.
Available until 4pm. Not available on stadium event days.

DESSERTS

BREAD STREET

 Tiramisu 11.00 Ice Creams Per Scoop 3.00
Crumbed amaretti Salted caramel, almond, vanilla, milk

Sticky Toffee Pudding 11.00 Sorbets Per Scoop 3.00
Milk ice cream Mango, raspberry, coconut, dark chocolate

Chocolate Brownie 8.50
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 and conditions apply.
Not available on event day.



SCAN TO VIEW CALORIES