

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 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

HEDDON STREET

KITCHEN & BAR

SNACKS & STARTERS

Bread Basket & Butter 6.50 Harissa Spiced Nuts 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 Chorizo & Piquillo Pepper Flatbread 11.00
Spring onions, coriander Fior di latte, rocket

Burrata 14.50 Prawn Cocktail 16.00
Red pepper tapenade, smoked almonds, carta di musica Cucumber, avocado, pink grapefruit, tobiko

Wagyu Meatballs 16.50 Kingfish Crudo 17.50
Roast tomato sauce, grilled sourdough Citrus dressing, coriander & crispy corn

Spiced Fried Cauliflower 9.50 Sweetcorn Soup 9.50
Coconut yoghurt & herb dressing 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

Tuna Nicoise Salad Large 21.50
Seared yellowfin tuna, parsley & caper dressing

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 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 Grilled Courgettes 8.00
Garlic & anchovy dressing, almonds Feta, pomegranate, sumac dressing

Buttered Spinach 6.50 Toasted Coconut Rice 4.00
Nutmeg

MAINS

Slow Cooked Pork Belly 28.50 [BREAD STREET] Sandwich 24.50
British pork, ssamjang, roasted cabbage, charred pickled onions, red chilli Short rib of British beef, tomato chutney, grilled oyster mushrooms, jack cheese, fries

Butter Chicken Curry 21.00 Gordon Ramsay Fish & Chips 24.50
+ Add Saffron Rice 4.00 Triple cooked chips, mushy peas, tartare sauce
+ Add Garlic Naan 3.00
+ Add Fries 8.00

Chickpea & Courgette Tikka Masala 17.00 Baked Spinach & Ricotta Cannelloni 20.00
+ Add Saffron Rice 4.00 Roasted tomato sauce, parmesan, basil
+ Add Grilled Naan 3.00

+ Add Fries 8.00 Confit Duck Leg 28.50
Grilled baby gem, peas a la Francaise, red wine jus

Miso Marinated Chicken 27.50
Carrot & cucumber salad, togarashi, chives

Baked Orzo 24.50 [BREAD STREET] Smash Burger 24.50
Spiced lamb sausage, saffron stock, roasted red peppers, zhoug 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 [BREAD STREET] Burger 23.50
Crushed potatoes, artichoke, capers, red wine & lemon sauce 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. Available until 4pm.

DESSERTS

[BREAD STREET] Tiramisu 11.00 Chocolate Fondant 11.00
Crumbed amaretti Honeycomb, salted caramel ice cream

Sticky Toffee Pudding 11.00 Ice Creams Per Scoop 3.00
Milk ice cream Salted caramel, almond, vanilla, milk

Lime Cheesecake 10.00 Sorbets Per Scoop 3.00
Meringue, verbena, almond ice cream 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 ALL DAY EVERY DAY!

ASK YOUR SERVER FOR MORE DETAILS

Terms & conditions apply.

