

GORDON RAMSAY
HEDDON STREET
KITCHEN & BAR

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	8.50
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	17.00
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	17.75
St Germain, Elderflower liqueur, Fever-Tree soda water, mint, prosecco	

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	Chorizo & Piquillo Pepper Flatbread	11.00
Spring onions, coriander		Fior di latte, rocket	
Burrata	13.50	Prawn Cocktail	16.00
Bitter Leaves, pear, walnuts, hot honey		Cucumber, avocado, pink grapefruit, tobiko	
Wagyu Meatballs	16.50	Soy Marinated Salmon	14.00
Roast tomato sauce, grilled sourdough		Wasabi mayo, pickled cucumber, ponzu, crispy nori	
Spiced Fried Cauliflower	9.50	Butternut Squash Soup	8.50
Coconut yoghurt & herb dressing		Kale pesto, toasted pumpkin seeds	
Beef Tartare	17.50		
West country beef, confit egg yolk, malt vinegar crisp			

SALADS

Caesar Salad		BREAD STREET	Poke Bowl
Small 12.00 Large 16.00		Small 10.50 Large 16.00	
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps		Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame	
Tuna Nicoise Salad		Spiced Carrot Salad	
Large 21.50		Small 9.50 Large 12.50	
Seared yellowfin tuna, parsley & caper dressing		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	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	Hispi Cabbage	6.50
Garlic & anchovy dressing, almonds		Miso butter, crispy shallots	
Buttered Spinach	6.50	Toasted Coconut Rice	4.00
Nutmeg			

MAINS

Slow Cooked Pork Belly	24.50	advice Sandwich	24.50
Spiced apple puree, red wine jus		Short rib of British beef, tomato chutney, grilled oyster mushrooms, Monterey Jack cheese, fries	
Butter Chicken Curry	21.00	Gordon Ramsay Fish & Chips	26.50
+ Add Saffron Rice	4.00	Triple cooked chips, mushy peas, tartare sauce	
+ Add Garlic Naan	3.00		
+ Add Fries	7.00	Baked Spinach & Ricotta Cannelloni	20.00
Chickpea & Squash Tikka Masala	17.00	Roast tomato sauce, parmesan, basil	
+ Add Saffron Rice	4.00		
+ Add Grilled Naan	3.00	Crispy Duck Leg Bourguignonne	27.50
+ Add Fries	7.00	Crushed celeriac, red wine jus	
Miso Marinated Chicken	27.50		
Carrot & cucumber salad, togarashi, chives		BREAD STREET Smash Burger	25.50
		Triple beef patty, onion ring, pickles, American cheese, mustard mayo, fries	
Baked Orzo	24.50	+ Add Avocado	4.00
Spiced lamb sausage, saffron stock, roasted red peppers, zhoug		+ Add Streaky Bacon	4.00
		+ Add Fried Egg	3.50
Roasted Cod	34.50		
Potato puree, artichokes, capers, red wine & tarragon sauce			
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		Vanilla ice cream	
Sticky Toffee Pudding	11.00	Ice Creams	Per Scoop 3.00
Milk ice cream		Salted caramel, almond, vanilla, milk	
Black Forest Cheesecake	11.00	Sorbets	Per Scoop 3.00
Cherry compote, pistachio 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

130.00

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.

