

# GORDON RAMSAY

## BREAD STREET

### CAFÉ

ENJOY A ROAST WITH ALL THE TRIMMINGS  
SIRLOIN OF BEEF | PORK BELLY | CHICKEN  
EVERY SUNDAY FROM 12PM

JOIN US FOR BRUNCH EVERY WEEKEND AND  
ADD BOTTOMLESS PROSECCO, CHAMPAGNE OR  
BLOODY MARYS TO YOUR MEAL

<i>Ramsay's G&amp;T</i> Ramsay's Gin, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	11.50	<i>Wild Monkey G&amp;T</i> Monkey 47 Black Forest Gin, Cherry Heering Liqueur, cranberry, lemon, Fever-Tree Indian Tonic	14.50	<i>Black Forest 75</i> Monkey 47 Black Forest Gin, lemon, sugar, FIOL Prosecco	12.50	<i>Absolut Royale</i> Absolut Elyx Vodka, Aperol, lemon, passiot fruit, FIOL Prosecco	11.00
<i>Sicilian Spritz</i> Malfy Arancia Blood Orange Gin, Campari, Fever-Tree Mediterranean Tonic, FIOL Prosecco	10.50	<i>Chandon Garden Spritz</i> Chandon Sparkling Wine infused with bitter orange liqueur, orange oils, herbs, spices	12.50	<i>Pink Strawberry G&amp;T</i> Beefeater Pink Gin, Lilet Rose, Fever-Tree Elderflower Tonic, fresh strawberries	9.50	<i>Japanese G&amp;T</i> Kyoto Dry Gin, Midori Green Melon Liqueur, lime, Fever-Tree Indian Tonic	13.00

### CHAMPAGNE

<i>Devaux, Coeur Des Bar, Blanc de Noirs, Champagne, France</i>	14.00
<i>Veuve Clicquot Ponsardin Yellow Label Brut, Champagne, France</i>	17.00
<i>Veuve Clicquot Ponsardin Brut Rose, Champagne, France</i>	20.00

### SNACKS TO SHARE

<i>Mixed Marinated Olives</i>	5.50
<i>Harissa Spiced Nuts</i>	5.00
<i>Salt &amp; Pepper Squid</i>	9.50
<i>Padron Peppers</i>	6.50
<i>Bread Basket &amp; Butter</i>	3.75

### STARTERS

<i>Mushroom Soup</i> Truffle crème fraîche, chive oil	8.50
<i>Tamarind Spiced Chicken Wings</i> Spring onions, coriander	11.50
<i>Spicy Tuna Tartare</i> Wonton crisps, crème fraîche, avocado	16.50
<i>Prawn Cocktail</i> Cucumber, avocado, pink grapefruit, tobiko	13.00

### SALADS

<i>Caesar Salad</i> Soft boiled egg, pancetta, anchovies, aged Parmesan	9.50 15.00
<i>Superfood Salad</i> Kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, mixed seeds	8.50 13.00
<i>Crispy Duck Salad</i> Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing	12.00 19.50
<i>Add To Your Salad</i> Avocado 4.00   Halloumi 4.00   Chicken 6.00   Smoked Salmon 5.50	

### BEEF WELLINGTON

Beef Wellington for two, creamy mashed potato, red wine jus  
(please allow 45 minutes)  
52.50 per person

Ask the team for more information about our Beef Wellington Experience

### FROM THE GRILL

All steaks are served with cherry tomatoes, grilled mushroom, watercress

<i>Dry-aged Rib-eye Steak</i> .....	40.00
<i>Dry-aged Sirloin Steak</i> .....	38.00
<i>Half Grilled Cornfed Chicken</i> .....	23.00
Charred Lemon, Chimichurri	

Choice of Sauce 2.75

Béarnaise | Peppercorn | Chimichurri

### MAIN COURSES

<i>Roasted Cod</i> Crushed potatoes, artichoke, salted capers, red wine & lemon sauce	26.50
<i>Steamed Sea Bream</i> Braised leeks, cherry tomatoes, samphire, brown shrimps	22.00
<i>Butter Chicken &amp; Cashew Nut Curry</i> Saffron rice, poppadom	22.50
<i>Baked Spinach &amp; Ricotta Cannelloni</i> Tomato, mornay sauce, basil	20.50
<i>Beer Battered Haddock</i> Mushy peas, tartare sauce, Koffmann's Fries	20.00

### SIDES

<i>Koffmann's Fries</i>	5.00
<i>Creamy Mashed Potato</i>	5.50
<i>Macaroni Cheese, Roasted Garlic Crumbs</i>	7.00
<i>Mixed Leaves, Cherry Tomatoes</i>	4.50
<i>Hispi Cabbage</i>	5.50
<i>Honey Roasted Carrots</i>	5.00

### DESSERTS

<i>Chocolate Brownie</i> Salted caramel ice cream	8.50
<i>Pineapple &amp; Kiwi Carpaccio</i> Passion fruit, lime, coconut sorbet	7.50
<i>Sticky Toffee Pudding</i> Vanilla ice cream	8.50
<i>Selection of Ice Creams &amp; Sorbets</i>	6.00
<i>Selection of British Cheese</i> Crackers, grapes, chutney	12.00

### POP UP

### STREET BURGER

### BURGER & KOFFMANN'S FRIES £16

#### O.G.R

Grass-fed Hereford beef, smoked cheese,  
house relish & salad

#### J.F.C

Jocky's fried chicken - chilli buttermilk  
chicken, smoked cheese, hash brown, iceberg  
lettuce & J.F.C sauce

#### THE NEXT LEVEL

Smashed double beef patty, American cheese,  
red onion, sriracha mayonnaise

#### HELL'S KITCHEN

Grass-fed Hereford beef, jalapeño & padrón  
salsa, smoked Sriracha sauce & smoked cheese

#### BUTTERNUT BHAJI

Butternut squash & courgette, masala, mango  
chutney, coriander & mint yogurt

#### #BAE

Grass-fed Hereford beef, smoked cheese,  
beechwood dry cured bacon, over easy egg &  
tomato relish

#### NOT SO SIMPLE

Vegan mushroom burger, vegan cheese, house  
relish & salad

#### CHICKEN & AVO

Grilled lemon & herb chicken breast, smashed  
avocado, red onion, iceberg lettuce & tomato

A discretionary 12.5% service charge will be added to your final bill.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Prices include VAT.

Adults need around 2000 kcal a day

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