DISCOVER OUR SET MENU 2 COURSES £19.50 | 3 COURSES £24 AVAILABLE WEEKDAYS 11:30AM - 6PM

12.00

GORDON RAMSAY

BREAD STREET

ΙFÉ

ENJOY A ROAST WITH ALL THE TRIMMINGS DRY-AGED SIRLOIN OF RARE BREED BEEF 26.00 AVAILABLE SUNDAY FROM 12PM

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COCKTAILS

Ramsay's Gin, Crème De Mûre,

Bramble Ramsay

fresh lime juice

Beefeater Gin, Rinquinquin Peach Aperitif, elderflower, lemon, fresh

Cardamom infused Grey Goose

Vodka, lime, ginger syrup

Lady Regent

Zephyr 10.00

11.00

BSU Espresso Martini Havana Spiced Rum, homemade salted caramel, espresso

Absolut Royal Absolut Blue Vodka, Aperol, lemon, passion fruit, FIOL Prosecco

12.00 Love Potion No. 9 11.50 Croft Pink Port, lemon, sugar, mint, raspberry, FIOL Prosecco

10.00

Princess Peach Beefeater Gin, elderflower, Tio Pepe Dry Sherry, Rinquinquin, Peach Aperitif, orange bitters

CHAMPAGNE & SPARKLING

9.50 Prosecco, FIOL Extra Dry, Veneto, Italy 15.00 Devaux CdB Blanc de Noirs, Champagne, France NV Veuve Clicquot Ponsardin Yellow Label Brut, Champagne, France NV 18.00

SNACKS TO SHARE

| Mixed Marinated Olives | 6.00 |
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| Harissa Spiced Nuts | 7.00 |
| Salt & Pepper Squid | 8.00 |
| Padron Peppers | 5.50 |
| Bread Basket & Butter | 3.75 |
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| STARTERS & SALADS | |
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| Roasted Pepper & Tomato Soup Crème fraiche, chive | 8.00 |
| Spicy Tuna Tartare Wonton crisps | 14.00 |
| Tamarind Spiced Chicken Wings Spring onions, coriander | 11.00 |
| Potted Salt Beef Brisket Grain mustard, piccalilli, seeded crackers | 12.00 |
| Caesar Salad Soft boiled egg, pancetta, anchovies, aged Parmesan | 9.50 13.00 |
| Superfood Salad Kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced seeds | 9.00 12.00 |
| Crispy Duck Salad Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing | 11.00 14.00 |
| Add To Your Salad Avocado 5.00 Halloumi 3.00 Chicken 4.00 Smoked Salmon 5.50 | |

SIDES

| Koffmann's Fries | 4.75 |
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| Creamy Mashed Potato | 5.00 |
| Macaroni Cheese, Roasted Garlic Crumbs | 6.00 |
| Mixed Leaves, Cherry Tomatoes | 4.75 |
| Hispi Cabbage | 5.00 |
| Honey Roasted Carrots | 5.00 |

BEEF WELLINGTON

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

49.50 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

| Dry-aged Rib-eye Steak | 40.00 |
|-------------------------------|-------|
| Dry-aged Sirloin Steak | 38.00 |
| Grilled Spatchcocked Poussin. | 23.00 |
| Chimichurri | |

Choice of Sauce 2.75

Béarnaise | Peppercorn | Marrowbone & Shallot | Chimichurri

POP UP



BURGER & KOFFMANN'S FRIES £16

O.G.R

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

Jocky's fried chicken - chilli buttermilk Grass-fed Hereford beef, smoked cheese, chicken, smoked cheese, hashbrown, iceberg lettuce & J.F.C sauce

WHERE'S THE LAMB

British lamb patty, mint yoghurt & roasted piquillo peppers

HELL'S KITCHEN 2

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

BUTTERNUT BHAJI

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

beechwood dry cured bacon, overeasy egg

NOT SO SIMPLE♥

Vegan mushroom burger, vegan cheese, house relish & salad

CHICKEN & AVO

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

MAIN COURSES

| Roasted Cod Crushed potatoes, artichoke, salted capers, red wine & lemon sauce | 22.50 |
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| Slow-roasted Cumbrian Saddleback Pork Belly Braeburn apple sauce | 18.50 |
| Steamed Sea Bream Braised leeks, cherry tomatoes, samphire, brown shrimps | 19.50 |
| Butter Chicken & Cashew Nut Curry Saffron rice, poppadom | 18.00 |
| Baked Spinach & Ricotta Cannelloni Tomato, mornay sauce, basil | 18.50 |
| Beer Battered Haddock Mushy peas, tartare sauce, Koffmann's Fries | 17.00 |
| Celeriac Steak Grilled mushroom, watercress, wild rice, mushroom gravy | 16.50 |

DESSERTS

| Chocolate Fondant Salted caramel ice cream | 8.00 |
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| Pineapple & Viwi Carpaccio Passion fruit, lime, coconut sorbet | 7.00 |
| Monkey Shoulder Cranachan Cheesecake Raspberry sorbet | 8.00 |
| Sticky Toffee Pudding Vanilla ice cream | 8.00 |
| Selection of Ice Creams & Sorbets | 6.00 |
| Selection of British Cheese Crackers, grapes, chutney | 11.50 |

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