

Join us for a Weekend Brunch or a Ramsay Roast with the family.  
Plus, discover our Street Lounge dining experience!

# BREAD STREET

## KITCHEN

Pick up your copy of Gordon's Bread Street Kitchen cookbook today to try your favorite dishes at home. Ask your waiter for more details.

### Love Potion No. 9

Croft pink port, mint, raspberries,  
lemon, Prosecco **13.50**

### Grey Goose Royal

Grey Goose, Aperol, lemon, passion fruit,  
Prosecco **13.00**

### Lady Regent

Hendrick's, Rinquiquin Peach aperitif,  
Elderflower, Lemon, fresh mint **12.00**

### Zephyr

Grey Goose vodka, lemon juice, ginger and  
cardamom homemade syrup **12.00**

## WHET YOUR APPETITE

### BSK Espresso Martini

Bacardi Spiced, homemade salted caramel,  
espresso **13.00**

### Long Night

Macallan 12, Campari, Laphroaig 10 year old,  
Crème de Banana, Crème de Cacao dark,  
Peychaud's bitters **13.00**

### BSK 3 ways (1-2-3)

Secret mix of our favourite ingredients served  
as: 1. Old Fashioned, 2. Sour 3. Manhattan **13.00**

### Champagne & Sparkling

**125ml**  
Hattingley Valley Classic Cuvée, Hampshire,  
Southern England NV **12.50**  
Coeur Des Bar, Blanc de Noir, Devaux,  
Champagne, France NV **14.50**  
Besserat de Bellefon, Rosé Brut, Champagne,  
France NV **19.50**

## SNACKS

Mixed marinated olives 5.00	Harissa spiced nuts 4.50	Padron Peppers 7.00	Salt and pepper squid 9.00
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## STARTERS

Bread basket	4.00
Roasted pepper and tomato soup, crème fraîche, chives	8.50
Steamed mussels, nduja, crostini, burnt lemon	11.00
Tamarind spiced chicken wings, spring onions, coriander	10.50/15.00
Cumbrian veal carpaccio, salsa verde, mushrooms, crispy shallots	14.00
Spicy tuna tartare, wonton crisps, crème fraîche	14.00
Potted salt beef brisket with grain mustard, piccalilli, seeded crackers	11.50

## SALADS

Caesar salad, soft boiled egg, pancetta, anchovies, aged Parmesan	10.50/16.00
Superfood salad, kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts	9.00/13.00
Crispy duck, watercress, mooli, chilli, radish, ginger, sesame seeds, orange and soy dressing	11.50/17.50

Add avocado	Add halloumi	Add smoked salmon	Add chicken
3.50	4.50	6.50	6.00

## SIDES

Triple cooked chips	5.00	Macaroni cheese, garlic roasted crumbs	6.00
Buttered seasonal greens	5.00	Mixed leaves salad, balsamic dressing	5.00
Truffle brie mashed potato	5.50		

## MAINS

Beef Wellington, truffle brie mashed potato,  
mixed leaves salad, red wine jus **47.50 per person**

(for 2 people, please allow 45 minutes)

Steamed sea bream, braised leeks, clams, samphire, shellfish dressing	22.50
Butter chicken and cashew nut curry, saffron rice, poppadum	21.50
Roasted cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce	23.50
Mushrooms, truffle and ricotta tortelloni, Parmesan emulsion, chilli	21.50
Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée	19.50
Pan fried venison, crushed pumpkin, wild mushrooms, pickled shallots, juniper and red wine jus	28.00
BSK fish and chips, crushed peas, tartare sauce	20.50
Dry aged beef burger, Monterey Jack cheese, sriracha mayo, triple cooked chips	18.75

Add avocado	Add fried egg	Add streaky bacon
3.50	3.00	3.00

## JOSPER CHARCOAL GRILL

Dry aged Dedham Vale rib-eye steak 10oz with cherry tomatoes, grilled mushroom, watercress	37.00
28 days dry aged Fillet steak 8 oz with cherry tomatoes, grilled mushroom, watercress.	40.00
Herdwick lamb cutlets with cherry tomatoes, grilled mushroom, watercress	28.50
Surf and Turf - 35 days dry aged sirloin steak 8oz, with cherry tomatoes, grilled mushroom, half a lobster	45.00

## NATIVE & RARE BREED

Selection of dry aged, rare breed beef cuts sourced from the best British farms, matured in our own Himalayan Salt dry aged for a minimum of 35 days.  
Please ask your server for today's selection and prices.  
They are generally a minimum of 900g and are great for sharing!

Bone in Prime sirloin	10.50 per 100g
Bone in Prime rib	10.50 per 100g
T-bone	11.00 per 100g
Porterhouse	11.50 per 100g

Choice of a sauce @ £2.00

Béarnaise, peppercorn or marrowbone and shallots sauce

Add half a grilled lobster £20.00

## DESSERTS

Chocolate fondant, salted caramel ice cream	9.00
Pineapple and kiwi carpaccio, passion fruit, lime, coconut sorbet	7.50
Monkey Shoulder cranachan cheesecake, raspberry sorbet	9.00
Sticky toffee pudding, clotted cream	8.50
Selection of British cheese, crackers, quince	12.00
Selection of ice creams and sorbets	7.00