

BREAD STREET

KITCHEN

KITCHEN OPENING TIMES

Mon to Fri - 7am to 11pm | Sat - 11am to 11pm | Sun - 11am to 8pm

Our Sunday brunch menu and roasts are available from 11am.

Pick up your copy of Gordon's brand new Bread Street Kitchen cookbook today.
Ask your waiter for more details.

<p>Rosemary Collins Rosemary infused Bombay Sapphire gin, Lemon, Elderflower, soda 12.00</p> <p>Grey Goose Royal Grey Goose, Aperol, lemon, passion fruit, Prosecco 13.00</p>	<p>Lady Regent Hendrick's, Rinquinquin Peach aperitif, Elderflower, Lemon, fresh mint 11.00</p> <p>Naked You Naked Grouse, Amaro Montenegro, Marmalade, Lemon 12.00</p>	<p>WHET YOUR APPETITE</p> <p>BSK Espresso Martini Bacardi Oakheart, homemade salted caramel, espresso 13.00</p>	<p>Sloe & Steady Sloe gin, Cabernet Sauvignon, Lavender, Lemon, Chocolate bitters, Blueberry 12.00</p> <p>Love Potion No. 9 Croft pink port, mint, raspberries, lemon, Prosecco 13.50</p>	<p>Champagne & Sparkling 125ml</p> <p>Coeur Des Bar, Blanc de Noir, Devaux, Champagne, France NV 14.00</p> <p>Besserat de Bellefon, Rosé Brut, Champagne, France NV 16.50</p> <p>Hattingley Valley Classic Cuvée, Hampshire, Southern England NV 12.50</p>
-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

SNACKS

Mixed marinated olives 4.50	Harissa spiced nuts 4.50	Wild mushroom arancini balls 5.50	Nduja filled gnocchi 8.00
-----------------------------	--------------------------	-----------------------------------	---------------------------

STARTERS

Bread basket 3.75	Roasted Ironbark pumpkin soup, toasted hazelnuts, truffle oil 8.50	Wagyu meatballs, polenta croutons, basil 13.50	Potted salt beef brisket with grain mustard, piccalilli, buckwheat crackers 11.00	Snow crab California roll 12.50	Spicy tuna tartare, wonton crisps, crème fraîche, avocado 14.00	Tamarind spiced chicken wings, spring onions, coriander 10.50/15.00	Heritage beetroot tart, goat's curd, toasted pine nuts, sherry caramel glaze 13.50	Saltwater prawn cocktail, marie rose sauce avocado, pink peppercorn 14.00
-------------------	--------------------------------------------------------------------	------------------------------------------------	-----------------------------------------------------------------------------------	---------------------------------	-----------------------------------------------------------------	---------------------------------------------------------------------	------------------------------------------------------------------------------------	---------------------------------------------------------------------------

SALADS

Caesar, pancetta, anchovies, soft boiled egg, aged Parmesan 8.50/13.00	Superfood salad, kale, cucumber, alfalfa cress, avocado puree, nuts 9.00/13.50	Crispy duck, watercress, mouli, chilli, radish, ginger, sesame seeds, orange and soy dressing 10.00/16.50
Add chicken 7.00 Add halloumi 5.00 Add avocado 4.50 Add smoked salmon 6.50		

SIDES

Hand-cut chips 5.00	Spiced honey carrots 5.00
Heritage beetroot, feta cheese, toasted hazelnuts, balsamic 5.00	Truffled brie mashed potato 5.00
Seasonal greens 5.00	Macaroni cheese with garlic roasted crumbs 6.00

MAINS

Beef wellington, truffle mash, bone marrow sauce (for 2 people, please allow 45 minutes) 45.00pp	Roasted cod with crushed potatoes, artichoke, salted capers, red wine and lemon sauce 22.50	Dry aged beef burger, Monterey Jack cheese, sriracha mayo, chips 18.75	Pan roasted fillet of hake, smoked chorizo emulsion, piquillo pepper, red onion piperade 23.00	Butter chicken and cashew nut curry, saffron rice, poppadum 21.50	Red wine braised beef feather blade, mashed potato, creamed wild mushrooms, crispy shallots 28.50	Beer battered haddock and triple cooked chips, mushy peas, tartare sauce 21.50	Mushroom, truffle, ricotta tortelloni, parmesan emulsion, chilli 19.50	Steamed sea bream, saffron aioli, creamed brussel tops, bacon lardons, chestnuts 22.50	Slow-roasted Cumbrian Saddleback pork belly, braeburn apple purée 19.50	Street Pizza Special STREET PIZZA GORDON RAMSAY 20.00
--------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------	------------------------------------------------------------------------	------------------------------------------------------------------------------------------------	-------------------------------------------------------------------	---------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------	------------------------------------------------------------------------	----------------------------------------------------------------------------------------	-------------------------------------------------------------------------	--------------------------------------------------------------

JOSPER CHARCOAL GRILL

Dingley Dell pork chop 300g, pineapple 23.00	Dry aged Cumbrian sirloin steak 220g with roasted cherry tomato, grilled mushroom 32.00	Dry aged Dedham vale rib-eye steak 280g with roasted cherry tomato, grilled mushroom 36.00	Herdwick lamb cutlets with roasted cherry tomato, grilled mushroom 28.50
----------------------------------------------	-----------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------	--------------------------------------------------------------------------

NATIVE & RARE BREED

Selection of dry aged, rare breed beef cuts sourced from the best British farms, matured in our own Himalayan Salt dry ager 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!

Tomahawk 8.50 per 100g	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 @ £1.50

Béarnaise, peppercorn or marrowbone and shallot sauce

DESSERTS

Sticky toffee pudding, banana caramel, clotted cream 9.00	Chocolate fondant, salted caramel ice cream 9.00	Pineapple and kiwi carpaccio, passion fruit, coconut sorbet 7.50	Selection of ice creams and sorbets 7.00	Monkey Shoulder cranachan cheesecake, raspberry sorbet 9.00	Apple crumble, vanilla ice cream 9.00	Selection of British cheese, quince, crackers 12.50
-----------------------------------------------------------	--------------------------------------------------	------------------------------------------------------------------	------------------------------------------	-------------------------------------------------------------	---------------------------------------	-----------------------------------------------------

BREAKFAST

From 7am to 11am

Avocado, orange, chilli, flaked almonds, poached eggs 10.50	Mixed bakery basket - pain aux raisins, croissant, pain au chocolate 6.00	Bircher muesli, rolled oats, gqji berries, chia seeds, honey, blueberries, 6.50	Vanilla yoghurt, toasted granola, berries 5.50	Ricotta pancakes, honeycomb butter 7.50	Bacon or sausage and egg roll 7.00	Scrambled eggs, smoked salmon 11.00	Eggs Benedict 11.00	Eggs Royale 12.00	Eggs Florentine 9.50	Open omelette with Gruyère cheese, wild mushroom 10.50
-------------------------------------------------------------	---------------------------------------------------------------------------	---------------------------------------------------------------------------------	------------------------------------------------	-----------------------------------------	------------------------------------	-------------------------------------	---------------------	-------------------	----------------------	--------------------------------------------------------

The English Breakfast - two eggs of your choice (scrambled, poached, fried), bacon, sausage, mushrooms, tomato, baked beans 14.00

The Full Vegetarian - two eggs of your choice (scrambled, poached, fried), grilled haloumi, spinach and quinoa, mushrooms, tomato, glazed carrots 10.50

Sides
Grilled tomatoes, baked beans or mushrooms 3.00

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

A discretionary 12.5% service charge will be added to the final bill and all prices are inclusive of VAT.