

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

BREAD STREET
KITCHEN & BAR

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	Lady Regent Hendrick's, Rinquiquin Peach aperitif, Elderflower, Lemon, fresh mint	12.00	WHET YOUR APPETITE	Long Night Macallan 12, Campari, Laphroaig 10 year old, Crème de Banana, Crème de Cacao dark, Peychaud's bitters	13.00	Champagne & Sparkling Coeur Des Bar, Blanc de Noir, Devaux, Champagne, France NV	125ml
Grey Goose Royal Grey Goose, Aperol, lemon, passion fruit, Prosecco	13.00	Zephyr Cardamom infused vodka, lemon juice, ginger homemade syrup	12.00	BSK Espresso Martini Bacardi Spiced rum, homemade salted caramel, house blend espresso	13.00	The BB Bombay Bramble, sage, elderflower, fresh lemon	19.50	Rose D, Devaux, Rosé Brut, Champagne, France NV
							13.00	Hattingley Valley Classic Cuvée, Hampshire, Southern England NV

SNACKS			
Mixed marinated olives	Harissa spiced nuts	Padron Peppers	Salt and pepper squid
5.00	5.00	7.00	10.00

STARTERS	
Bread basket	4.00
Roasted pepper and tomato soup, crème fraiche, chive	8.50
Stracciatella, black olives; cherry tomatoes, pine nuts, basil oil	10.50
Steamed mussels, lemongrass, chili, coriander, coconut milk	11.50
Tamarind spiced chicken wings, spring onions, coriander	10.50/15.00
Spicy tuna tartare, wonton crisps, crème fraiche, avocado	14.50
Potted salt beef brisket with grain mustard, piccalilli, seeded crackers	12.00

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	5.00	6.50	7.50

SIDES	
Koffmann's fries	5.50
Mixed leaves, cherry tomatoes	5.00
Truffle brie mashed potato	6.00
Blistered hispi cabbage, soy and sesame dressing	6.00
Macaroni cheese with garlic roasted crumbs	6.00

MAINS	
Beef Wellington, truffle brie mashed potato, mixed leaves salad, red wine jus	48.00 per person
(for 2 people, please allow 45 minutes)	
Steamed sea bream, braised leeks, cherry tomatoes, samphire, brown shrimps	22.00
Butter chicken and cashew nut curry, saffron rice, poppadum	22.00
Roasted cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce	24.00
Baked spinach and ricotta cannelloni, tomato, mornay sauce, basil	22.00
Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée	19.50
BSK fish and chips, mushy peas, tartare sauce	21.00
Spiced BBQ glazed aubergine, pepper, tomato and herbs salad	19.50
Dry aged beef burger, Monterey Jack cheese, sriracha mayo, Koffmann's fries	19.50

Add avocado	Add fried egg	Add streaky bacon
3.50	3.00	3.00

JOSPER CHARCOAL GRILL	
Dry aged Chateaubriand 14oz for two	80.00
Dry aged rib-eye steak 10oz	40.00
Dry aged sirloin steak 10oz	37.00
Grilled spatchcocked poussin, chimichurri sauce	24.00
All the steaks are served with cherry tomatoes, grilled mushroom, watercress	
Choice of a sauce 2.00	
Béarnaise, peppercorn, marrowbone and shallots sauce, chimichurri	

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.	
Bone in Prime rib 32oz	95.00
Porterhouse 32oz	105.00
Add Scottish langoustine 4.50	

DESSERTS	
Chocolate fondant, salted caramel ice cream	9.50
Pineapple and melon carpaccio, passion fruit, lime, coconut sorbet	7.50
Monkey Shoulder cranachan cheesecake, strawberry sorbet	9.00
Selection of British cheese, crackers, grapes, chutney	12.50
Sticky toffee pudding, vanilla ice cream	8.50
Selection of ice creams and sorbets	7.00

BREAKFAST	
Monday to Friday 7.30am – 11am	
Avocado, orange, chilli, flaked almonds, poached eggs	11.50
Vanilla yoghurt, toasted granola, berries	6.00
Ricotta pancakes, honeycomb butter	9.00
Bacon or sausage and egg roll	8.50
Scrambled eggs, smoked salmon	11.50
Eggs Benedict	11.50
Eggs Royale	12.00
Eggs Florentine	10.50
Open omelette with Gruyère cheese, wild mushroom	12.50
The English Breakfast – two eggs of your choice (scrambled, poached, fried), bacon, sausage, mushrooms, tomato, baked beans	
14.50	
The Vegan Breakfast – Scrambled tofu, spinach, quinoa, mushrooms, tomato, mung beans, avocado	
12.50	
The Full Vegetarian – two eggs of your choice (scrambled, poached, fried), halloumi, spinach, quinoa, mushrooms, tomato, baked beans	
11.50	
Sides:	
Grilled tomatoes, baked beans or mushrooms	3.70
Sausages, bacon, black pudding or avocado	4.25
Smoked salmon	6.50

A discretionary 15% service charge will be added to your final bill. All prices are inclusive of VAT.
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.