

# BREAD STREET

## KITCHEN

### KITCHEN OPENING TIMES

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

Our Sunday Roast is available on Sundays only, all day.  
Brunch available on the weekends from 11am to 2pm.

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.

#### Rosemary Collins

Rosemary infused Bombay Sapphire gin, Lemon, Elderflower, soda 12.00

#### Grey Goose Royal

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

#### Lady Regent

Hendrick's, Rinquinquin Peach aperitif, Elderflower, Lemon, fresh mint 11.00

#### Naked You

Naked Grouse, Amaro Montenegro, Marmalade, Lemon 12.00

### WHET YOUR APPETITE

#### BSK Espresso Martini

Bacardi Oakheart, homemade salted caramel, espresso 13.00

#### Sloe & Steady

Sloe gin, Cabernet Sauvignon, Lavender, Lemon, Chocolate bitters, Blueberry 12.00

#### Love Potion No. 9

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

#### Champagne & Sparkling 125ml

Coeur Des Bar, Blanc de Noir, Devaux, Champagne, France NV 14.00

Besserat de Bellefon, Rosé Brut, Champagne, France NV 16.50

Hattingley Valley Classic Cuvée, Hampshire, Southern England NV 12.50

### SNACKS

Mixed marinated olives 5.00	Harissa spiced nuts 4.50	Wild mushroom arancini balls 5.50	Nduja filled gnocchi 8.00
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### STARTERS

Bread basket	4.00
Roasted Romero pepper and tomato soup, basil oil, croutons	8.50
Wagyu meatballs, polenta croutons, basil	13.50
Potted salt beef brisket with grain mustard, piccalilli, buckwheat crackers	11.50
Snow crab California roll	13.50
Spicy tuna tartare, wonton crisps, crème fraiche, avocado	14.00
Tamarind spiced chicken wings, spring onions, coriander	10.50/15.00
Warm heritage tomato tart with balsamic onions, burrata	12.50
Wye Valley asparagus, Alsace bacon, crispy poached egg, wild garlic hollandaise	13.00

### SALADS

Caesar, pancetta, anchovies, soft boiled egg, aged Parmesan	10.50/15.50
Superfood salad, kale, cucumber, alfalfa cress, quinoa, grilled corn, avocado puree, white balsamic dressing, harissa spiced nuts	9.00/13.00
Crispy duck, watercress, mouli, chilli, radish, ginger, sesame seeds, orange and soy dressing	11.00/17.50
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
Buttered Jersey royals	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 45.00pp  
(for 2 people, please allow 45 minutes)

Dry aged beef burger, Monterey Jack cheese, sriracha mayo, chips 19.00  
Add streaky bacon 2.50 Add avocado 3.00 Add egg 3.00

Roasted lamb rump, pea purée, English asparagus, Jersey Royals, new season garlic 28.50

Slow-roasted Cumbrian Saddleback pork belly, braeburn apple purée 19.50

Beer battered haddock and triple cooked chips, mushy peas, tartare sauce 21.50

Roasted cod with crushed potatoes, artichoke, salted capers, red wine and lemon sauce 22.50

Chalk Stream trout, spring vegetables, St Austell mussels, aromatic broth 23.00

Butter chicken and cashew nut curry, saffron rice, poppadum 21.50

Mushroom, truffle, ricotta tortelloni, parmesan emulsion, chilli 19.50

Street Pizza Special **STREET PIZZA** GORDON RAMSAY 15.00

### JOSPER CHARCOAL GRILL

Dingley Dell pork chop 300g, pineapple 25.00

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 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!

Tomahawk 10.00 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 @ £2.00

Béarnaise, peppercorn or marrowbone and shallot sauce

### DESSERTS

Sticky toffee pudding, banana caramel, clotted cream ice cream 8.50

Chocolate fondant, salted caramel ice cream 9.00

Custard tart, poached rhubarb, passion fruit sorbet, meringue 8.50

Pineapple and kiwi carpaccio, passion fruit, coconut sorbet 7.50

Monkey Shoulder cranachan cheesecake, raspberry sorbet 9.00

Selection of ice creams and sorbets 7.00

Selection of British cheese, quince, crackers 12.50

### BREAKFAST

From 7am to 11am

Avocado, orange, chilli, flaked almonds, poached eggs 11.50

Mixed bakery basket - pain aux raisins, croissant, pain au chocolate 6.00

Bircher muesli, rolled oats, goji berries, chia seeds, honey, blueberries, 6.50

Vanilla yoghurt, toasted granola, berries 7.00

Ricotta pancakes, honeycomb butter 9.50

Bacon or sausage and egg roll 9.50

Scrambled eggs, smoked salmon 12.50

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), grilled haloumi, spinach and quinoa, mushrooms, tomato, glazed carrots 12.50

**Sides**  
Grilled tomatoes, baked beans or mushrooms 3.75

Halloumi, sausages, bacon, black pudding 4.25

Avocado 4.50

Smoked salmon 6.00

A discretionary 12.5% 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