

GIN & TONIC

Ramsay's G&T	14.50
Ramsay's Gin by Eden Mill, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
Amalfi Lemon G&T	14.50
Malfy Con Limone Gin, Limoncello, Fever-Tree Mediterranean Tonic Water	
Pink Strawberry G&T	14.00
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries	
Japanese G&T	14.00
Ki No Bi Kyoto Dry Gin, Midori Green Melon Liqueur, lime, Fever-Tree Indian Tonic	

SPRITZ

Sicilian Spritz	14.50
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, FIOL Prosecco	
Passion Fruit Royale	15.50
Absolut Elyx Vodka, Aperol, lemon, passion fruit, FIOL Prosecco, candy floss	
The Tea Party	14.50
Tanqueray No. 10 Gin, earl grey tea syrup, apple, lemon, Fever-Tree Light Tonic	
Spring Garden Bellini	15.50
Chandon Garden Spritz, peach, elderflower, lemon, grapefruit, Green Chartreuse	

JOIN US FOR
BOTTOMLESS BRUNCH
EVERY WEEKEND

Enjoy 90 minutes of free-flowing cocktails & prosecco with your brunch.
Saturday & Sunday 11am until 2pm

CHAMPAGNE

Devaux Coeur Des Bar Blanc de Noir	Glass	17.50
Champagne, France NV		
Veuve Clicquot Ponsardin Yellow Label Brut	Glass	20.50
Champagne, France NV		
Veuve Clicquot Ponsardin Brut Rose	Glass	24.00
Champagne, France NV		

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

SNACKS & STARTERS

Mixed Marinated Olives	6.50	Harissa Spiced Nuts	6.50
Bread Basket	5.50	Cider & Onion Soup	9.00
Butter		Montgomery cheddar crouton	
Burrata	15.50	Roast Beef Carpaccio	17.00
Red pepper pesto, basil, pane carasau		Autumn truffle, pickled artichokes, truffle dressing	
Prawn Cocktail	16.00	Spicy Tuna Tartare	18.50
Cucumber, avocado, pink grapefruit, tobiko		Avocado, crispy wonton, sesame	
Roasted Scallops In The Shell	15.50	Tamarind Spiced Chicken Wings	13.50
Carrot purée, pancetta, apple, ginger		Spring onions, coriander	
Spiced Fried Cauliflower	9.50		
Coconut yoghurt & herb dressing			

SALADS

Caesar Salad	Crispy Duck Salad
Small 12.50 Large 18.00	Small 15.00 Large 21.00
Soft boiled egg, pancetta, anchovies, aged Parmesan	Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing
BSK Poke Bowl	ADD TO YOUR SALAD
Small 10.50 Large 16.00	Avocado 6.00
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame	Halloumi 6.00
	Chicken 8.00
	Smoked Salmon 7.50

SIDES

Koffmann's Fries	6.50	Creamy Mashed Potato	6.75
Macaroni Cheese	7.75	Fine Green Beans	6.75
Roasted garlic crumbs		Pickled shallots, smoked almonds	
Mixed Leaf Salad	5.75	Buttered Spinach	6.50
Cherry tomatoes		Nutmeg	
Honey Roasted Carrots	6.75		

MAINS

Steamed Sea Bream	25.00	Roasted Cod	29.50
Green beans, cherry tomato, moilee sauce		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Baked Spinach & Ricotta Cannelloni	24.00	BBQ Soy Glazed Aubergine	18.00
Tomato, Mornay sauce, basil		Tofu cream, crispy shallots, chilli	
Butter Chicken Curry	26.50	Lamb Rogan Josh	29.50
Saffron rice, garlic roti		Saffron rice, garlic roti	
Roasted Steelhead Sea Trout	27.00	Bread Street Kitchen Burger	23.00
Braised lentils, chorizo, crisp kale		Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
Slow Roasted Pork Belly	25.50	ADD TO YOUR BURGER	
Hispi cabbage, pickled onion, chilli, BBQ glaze		Avocado	6.00
Fish & Chips	23.00	Streaky Bacon	4.00
Mushy peas, tartare sauce		Fried Egg	3.50

ENJOY A RAMSAY ROAST
EVERY SUNDAY FROM 12PM

Served with Yorkshire pudding, roasted potatoes, carrots and seasonal vegetables.

BEEF WELLINGTON FOR 2

Beef Wellington for two, creamy mashed potato, red wine jus

PLEASE ALLOW 45 MINUTES

120.00

KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.

LARGE CUTS

A selection of 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 Sirloin	Porterhouse
12.50 Per 100g	13.00 Per 100g

Bone-in Prime Rib
12.50 Per 100g

THE GRILL

All steaks are served with confit tomatoes, watercress & shallot salad

Dry-aged Rib-Eye Steak	44.00
10oz	

Dry-aged Sirloin Steak	42.00
10oz	

SAUCES 3.50 EACH

Béarnaise | Peppercorn | Bone marrow & shallot

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Champagne, France NV

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Champagne, France NV

Veuve Clicquot Ponsardin Brut Rose Glass 24.00
Champagne, France NV

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KITCHEN & BAR

SNACKS & STARTERS

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Bread Basket Butter	5.50	Cider & Onion Soup Montgomery cheddar crouton	9.00
Burrata Red pepper pesto, basil, pane carasau	15.50	Roast Beef Carpaccio Autumn truffle, pickled artichokes, truffle dressing	17.00
Prawn Cocktail Cucumber, avocado, pink grapefruit, tobiko	16.00	Spicy Tuna Tartare Avocado, crispy wonton, sesame	18.50
Roasted Scallops In The Shell Carrot purée, pancetta, apple, ginger	15.50	Tamarind Spiced Chicken Wings Spring onions, coriander	13.50
Spiced Fried Cauliflower Coconut yoghurt & herb dressing	9.50		

SALADS

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Macaroni Cheese Roasted garlic crumbs	7.75	Fine Green Beans Pickled shallots, smoked almonds	6.75
Mixed Leaf Salad Cherry tomatoes	5.75	Buttered Spinach Nutmeg	6.50
Honey Roasted Carrots	6.75		

MAINS

Steamed Sea Bream Green beans, cherry tomato, moilee sauce	25.00	Roasted Cod Crushed potatoes, artichoke, capers, red wine & lemon sauce	29.50
Baked Spinach & Ricotta Cannelloni Tomato, Mornay sauce, basil	24.00	BBQ Soy Glazed Aubergine Tofu cream, crispy shallots, chilli	18.00
Butter Chicken Curry Saffron rice, garlic roti	26.50	Bread Street Kitchen Burger Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	23.00
Lamb Rogan Josh Saffron rice, garlic roti	29.50	ADD TO YOUR BURGER Avocado 6.00 Streaky Bacon 4.00 Fried Egg 3.50	
Roasted Steelhead Sea Trout Braised lentils, chorizo, crisp kale	27.00		
Fish & Chips Mushy peas, tartare sauce	23.00		

DISCOVER OUR BEEF
WELLINGTON EXPERIENCE

Enjoy a cocktail on arrival followed by a three-course sharing menu for £102.50 per person

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WELLINGTON
FOR 2

Beef Wellington for two, creamy mashed potato, red wine jus

PLEASE ALLOW 45 MINUTES

120.00

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ALL DAY,
EVERYDAY!

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RAMSAY ROAST

A selection of roasts served with Yorkshire pudding, roast potatoes, seasonal vegetables and roast gravy

SERVED SUNDAY FROM 12PM

Dry-aged Rare Breed Roast Beef Horseradish cream	33.50
Roast Cornfed Chicken Bread Sauce	30.50
Slow Roasted Pork Belly Apple sauce	30.50

THE GRILL

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Dry-aged Sirloin Steak 10oz	42.00

SAUCES 3.50 EACH

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