

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

SUSHI

California Roll	19.00	Dragon Roll	15.00
Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy		Cucumber, avocado, wasabi, pickled ginger, soy	

DISCOVER OUR BEEF
WELLINGTON EXPERIENCE

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

DESSERTS

Monkey Shoulder Cranachan Cheesecake	10.50	Chocolate Fondant	11.00
Raspberry sorbet		Bronte pistachio ice cream	
Sticky Toffee Pudding	10.50	Selection of British Cheese	13.00
Milk ice cream		Crackers, grapes, chutney	
Tropical Fruit Sundae	10.00	Ice Creams & Sorbets	3.00
Mango, pineapple & passionfruit compote, coconut & mango sorbet, coconut foam, Biscoff biscuit		Per Scoop	

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