

## CHAMPAGNE

Perrier-Jouët, Grand Brut Glass 21.00  
Champagne, France

G.H. Mumm, Brut Rosé Glass 22.00  
Champagne, France

## GIN & TONIC

House Special G&T 17.50  
Monkey 47 Gin, Lillet Rose, elderflower,  
lavendar, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 16.50  
Bombay Sapphire Gin, Limoncello &  
Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 15.00  
Beefeater Pink Gin, Lillet Rose, Fever-Tree  
Elderflower Tonic, fresh strawberries

Japanese G&T 17.50  
Ki No Bi Kyoto Dry Gin, Midori Melon  
Liqueur, lime Fever-Tree Indian Tonic

Botanical G&T 17.50  
The Botanist Islay Dry Gin, grapefruit,  
rosemary, Fever-Tree Refreshingly Light Tonic

## SPRITZ

Sicilian Spritz 17.00  
Malfy Arancia Blood Orange Gin, Select  
Aperitivo, Fever-Tree Mediterranean  
Tonic, Prosecco

Black Forest Bellini 17.50  
Monkey 47 Black Forest Gin, peach, Prosecco

Garden 75 17.50  
Italicus Bergamot Aperitivo, Tanqueray No.10  
Gin, lemon juice, Chandon Garden Spritz

Hugo Spritz 17.00  
St. Germain Elderflower Liqueur, Fever-Tree  
White Grape & Apricot Soda

## SNACKS & STARTERS

Mixed Marinated Olives 6.50	Harissa Spiced Nuts 6.50
Bread Basket 6.50 Butter	Spicy Tuna Tartare 18.50 Avocado, crispy wonton, sesame
Tamarind Spiced Chicken Wings 13.50 Spring onions, coriander	Haggis Bon Bons 9.00 Whisky mayo
Burrata 14.00 Winter leaves, pear, walnuts, chilli honey	Spiced Fried Cauliflower 9.50 Coconut yoghurt & herb dressing
Prawn Cocktail 16.00 Cucumber, avocado, pink grapefruit, tobiko	Butternut Squash Soup 9.50 Kale pesto, toasted pumpkin seeds
Wagyu Meatballs 16.50 Roast tomato sauce, grilled sourdough	

## SALADS

Caesar Salad Small 12.00 Large 16.00 Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps	BSK Poke Bowl Small 10.50 Large 16.00 Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame
Tuna Nicoise Salad Large 21.50 Seared yellowfin tuna, parsley & caper dressing	Spiced Carrot Salad Small 12.50 Large 15.00 Seasonal rainbow carrots, hummus, sumac, crispy chickpeas, grilled bread

### ADD TO YOUR SALAD

+ Add Avocado 4.00	+ Add Chicken 8.50
+ Add Halloumi 6.00	+ Add Smoked Salmon 8.00

## SIDES

Fries 7.50	Buttered Kale 6.00
Macaroni Cheese 7.75 Roasted garlic crumb	Buttered Spinach 6.50 Nutmeg
Side Salad 5.00	Creamy Mashed Potato 6.75
Honey Roasted Carrots 5.00	Toasted Coconut Rice 4.00

## MAINS

Slow Cooked Pork Ribs 36.00 BBQ glaze, chilli, watercress and shallot salad	Sandwich 26.50 Slow-cooked bbq beef brisket, sesame seed bun, pickled cucumber, bbq sauce, crispy onions, fries
Butter Chicken Curry 21.00 + Add Saffron Rice 4.00 + Add Garlic Naan 3.00 + Add Fries 7.50	Steamed Sea Bream 24.50 Moilee sauce, roasted pumpkin, coriander + Add Saffron Rice 4.00 + Add Grilled Naan 3.00 + Add Fries 7.50
Chickpea & Courgette Tikka Masala 17.00 + Add Saffron Rice 4.00 + Add Grilled Naan 3.00 + Add Fries 7.50	Baked Spinach & Ricotta Cannelloni 20.00 Roasted tomato sauce, parmesan, basil
Chicken Parmigiana 27.00 Roasted tomato sauce, Parma ham, chilli	<b>BREAD STREET</b> Smash Burger 24.50 Triple beef patty, onion ring, pickles, american cheese, mustard mayo, fries + Add Avocado 4.00 + Add Streaky Bacon 4.00 + Add Fried Egg 3.50
Whole Grilled Sea Bass 32.00 Salsa verde	<b>BREAD STREET</b> Burger 23.50 Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, fries + Add Avocado 4.00 + Add Streaky Bacon 4.00 + Add Fried Egg 3.50
Roasted Cod 30.50 Crushed potatoes, artichoke, capers, red wine & lemon sauce	Thai Red Prawn Curry 22.00 Prawn crackers, chilli

### JOIN US FOR A RAMSAY ROAST

Served with Yorkshire pudding, roasted potatoes, carrots  
and seasonal vegetables. Served every Sunday from 12pm.

## DESSERTS

Spiced Apple Crumble 10.00 Vanilla ice cream	BSK Sundae 12.00 Chocolate, raspberry, lime chantilly
BSK Tiramisu 11.00 Crumbed amaretti	Black Forest Cheesecake 10.00 Cherry compote, pistachio ice cream
Sticky Toffee Pudding 11.00 Milk ice cream	Ice Creams Per Scoop 3.00 Salted caramel, pistachio, vanilla, milk
Lincolnshire Poacher Cheese 10.00 Figs, quince, oatcakes	Sorbets Per Scoop 3.00 Mango, raspberry, coconut, dark chocolate

## THE GRILL

### BEEF WELLINGTON FOR 2 PEOPLE

Classic Ramsay Beef Wellington for two  
served with creamy mashed potato & red  
wine jus. Please allow 45 minutes

125.00

### 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 12.50 Per 100g	Bone-in Prime Rib 12.50 Per 100g
Porterhouse 13.00 Per 100g	

### STEAKS

Dry-aged Rib-Eye Steak 44.00 10oz	Dry-aged Sirloin Steak 42.00 10oz
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### SAUCES

Béarnaise 3.50	Bone Marrow & Shallot 3.50
Peppercorn 3.50	

## KIDS EAT FREE EVERY WEEKDAY!

### ASK YOUR SERVER FOR MORE DETAILS

Terms & conditions apply.

## SEASONAL SET MENU

2 COURSES £20  
3 COURSES £26\*

\*COMPLIMENTARY DRINK INCLUDED

ALL DAY MON-FRI

For up to 12 guests. Ask your server for more details.



SCAN TO VIEW CALORIES