

# GORDON RAMSAY

## BREAD STREET

### KITCHEN & BAR

#### GIN & TONIC

Ramsay's G&T 14.50  
Ramsay's Gin by Eden Mill, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 14.50  
Bombay 1er Cru Murcian Lemon Gin, Limoncello, Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 12.00  
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries

Japanese G&T 15.00  
Ki No Bi Kyoto Dry Gin, Midori Melon Liqueur, lime, Fever-Tree Indian Tonic

#### SPRITZ

Sicilian Spritz 13.00  
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, FIOL Prosecco

Passion Fruit Royale 14.00  
Absolut Elyx Vodka, Aperol, lemon, passion fruit, FIOL Prosecco, candy floss

Cinnamon 75 13.50  
Tanqueray No.10 Gin, cinnamon, FIOL Prosecco

Spring Garden Bellini 14.00  
Chandon Garden Spritz, peach, elderflower, lemon, grapefruit, Green Chartreuse

### DISCOVER OUR THREE COURSE FESTIVE SET MENU

Available 11:30am - 6:30pm weekdays

#### CHAMPAGNE

Devaux Coeur Des Bar Blanc de Noir Glass 16.50  
Champagne, France NV

Veuve Clicquot Ponsardin Yellow Label Brut Glass 19.50  
Champagne, France NV

Veuve Clicquot Ponsardin Brut Rose Glass 23.00  
Champagne, France NV

### SNACKS & STARTERS

Mixed Marinated Olives 6.00 Harissa Spiced Nuts 5.50

Bread Basket 4.50 Cider & Onion Soup 9.00  
Butter Montgomery cheddar crouton

Burrata 14.50 Perthshire Steak Tartare 16.50  
Beetroot, caper & raisin dressing, pinenuts, dill, pane carasau Confit egg yok, bone marrow sourdough

Prawn Cocktail 14.75 Spicy Tuna Tartare 17.50  
Cucumber, avocado, pink grapefruit, tobiko Avocado, crispy wonton, sesame

Roasted Scallops In The Shell 14.75 Tamarind Spiced Chicken Wings 12.50  
Carrot purée, pancetta, apple, ginger Spring onions, coriander

Spiced Fried Cauliflower 8.50 Butternut Squash Flatbread 12.00  
Coconut yoghurt & herb dressing Blue cheese, capers, sage

Wagyu Meatballs 16.00 Haggis Bon Bons 9.00  
Roast tomato sauce, grilled sourdough Whiskey mayonnaise

### SALADS

Caesar Salad Small 10.50 Large 16.00 Crispy Duck Salad Small 13.00 Large 20.50  
Soft boiled egg, pancetta, anchovies, aged Parmesan Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing

BSK Poke Bowl Small 10.50 Large 15.50 ADD TO YOUR SALAD  
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame Avocado 4.00 Halloumi 4.00 Chicken 6.00 Smoked Salmon 4.00

### SIDES

Koffmann's Fries 5.50 Creamy Mashed Potato 5.75

Macaroni Cheese 7.50 Fine Green Beans 5.75  
Roasted garlic crumb Pickled shallots, smoked almonds

Mixed Leaf Salad 4.75 Buttered Spinach 5.50  
Cherry tomatoes Nutmeg

Honey Roasted Carrots 5.50

### MAINS

Braised Ox Cheek 32.00 Roasted Cod 27.50  
Horseradish mash, kale, bone marrow & red wine jus, crispy shallots Crushed potatoes, artichoke, capers, red wine & lemon sauce

Roasted Steelhead Sea Trout 25.00 Slow Roasted Pork Belly 23.50  
Braised lentils, chorizo, crispy kale Salted cabbage, pickled onion, chilli, BBQ glaze

Steamed Sea Bream 23.00 Baked Spinach & Ricotta Cannelloni 22.00  
Roast squash, spinach, moilee sauce Tomato, Mornay sauce, basil

Butter Chicken Curry 23.50 Bread Street Kitchen Burger 20.50  
Saffron rice, garlic roti Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries

Lamb Rogan Josh 27.50 ADD TO YOUR BURGER  
Saffron rice, garlic roti

Keralan Cauliflower Curry 19.00 Avocado 4.00  
Coconut, pomegranate Streaky Bacon 3.00 Fried Egg 3.50

Fish & Chips 21.50  
Mushy peas, tartare sauce

### SUSHI

California Roll 18.50 Dragon Roll 13.75  
Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy Cucumber, avocado, wasabi, pickled ginger, soy

### DESSERTS

Christmas Pudding 9.00 Black Forest Cheesecake 9.00  
Chocolate Fondant Brandy custard Cherry compote, pistachio ice cream

Sticky Toffee Pudding 9.00 Apple Pie 9.00  
Milk ice cream Vanilla ice cream

Chocolate Fondant 9.00 Selection of Scottish Cheese 12.00  
Salted caramel ice cream Crackers, grapes, chutney

Tropical Fruit Sundae 9.00 Ice Creams & Sorbets 2.50 Per Scoop  
Mango, pineapple & passionfruit compote, coconut & mango sorbet, coconut foam, Biscoff biscuit

## BEEF WELLINGTON FOR 2

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

PLEASE ALLOW 45 MINUTES

110.00

## 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 12.00 Per 100g Porterhouse 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 42.00  
9oz

Dry-aged Sirloin Steak 41.00  
9oz

SAUCES 3.00 EACH

Béarnaise | Peppercorn | Bone marrow & shallot