

GIN & TONIC

Ramsay's G&T 13.50
Ramsay's Gin by Eden Mill, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic

Amalfi Lemon G&T 12.50
Malfy Con Limone 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 14.00
Ki No Bi Kyoto Dry Gin, Midori Green 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

The Tea Party 13.50
Tanqueray No. 10 Gin, earl grey tea syrup, apple, lemon, Fever-Tree Light Tonic

Spring Garden Bellini 14.00
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 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

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

SNACKS & STARTERS

Mixed Marinated Olives	6.00	Harissa Spiced Nuts	5.50
Bread Basket Butter	4.50	Cider & Onion Soup Montgomery cheddar crouton	9.00
Burrata Red pepper pesto, basil, pane carasau	14.50	Roast Beef Carpaccio Autumn truffle, pickled artichokes, truffle dressing	16.50
Prawn Cocktail Cucumber, avocado, pink grapefruit, tobiko	14.75	Spicy Tuna Tartare Avocado, crispy wonton, sesame	17.50
Roasted Scallops In The Shell Carrot purée, pancetta, apple, ginger	14.75	Tamarind Spiced Chicken Wings Spring onions, coriander	12.50
Spiced Fried Cauliflower Coconut yoghurt & herb dressing	8.50		

SALADS

Caesar Salad Small 10.50 Large 16.00 Soft boiled egg, pancetta, anchovies, aged Parmesan	Crispy Duck Salad Small 13.00 Large 20.50 Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing
BSK Poke Bowl Small 10.50 Large 15.50 Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame	ADD TO YOUR SALAD 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 Roasted garlic crumbs	7.50	Fine Green Beans Pickled shallots, smoked almonds	5.75
Mixed Leaf Salad Cherry tomatoes	4.75	Buttered Spinach Nutmeg	5.50
Honey Roasted Carrots	5.50		

MAINS

Steamed Sea Bream Green beans, cherry tomato, moilee sauce	23.00	Roasted Cod Crushed potatoes, artichoke, capers, red wine & lemon sauce	27.50
Baked Spinach & Ricotta Cannelloni Tomato, Mornay sauce, basil	22.00	BBQ Soy Glazed Aubergine Tofu cream, crispy shallots, chilli	17.00
Butter Chicken Curry Saffron rice, garlic roti	23.50	Lamb Rogan Josh Saffron rice, garlic roti	27.50
Roasted Steelhead Sea Trout Braised lentils, chorizo, crisp kale	25.00	Bread Street Kitchen Burger Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	20.50
Slow Roasted Pork Belly Hispi cabbage, pickled onion, chilli, BBQ glaze	23.50	ADD TO YOUR BURGER Avocado 4.00 Streaky Bacon 3.50 Fried Egg 3.50	
Fish & Chips Mushy peas, tartare sauce	21.50		

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

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

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DISCOVER OUR BEEF
WELLINGTON EXPERIENCE

Enjoy a cocktail on arrival followed by a three-course sharing menu for £95 per person

DESSERTS

Monkey Shoulder Cranachan Cheesecake Raspberry sorbet	9.00	Chocolate Fondant Bronte pistachio ice cream	9.00
Sticky Toffee Pudding Milk ice cream	9.00	Selection of British Cheese Crackers, grapes, chutney	12.00
Tropical Fruit Sundae Mango, pineapple & passionfruit compote, coconut & mango sorbet, coconut foam, Biscoff biscuit	9.00	Ice Creams & Sorbets Per Scoop	2.50

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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	31.50
Roast Cornfed Chicken Bread Sauce	28.50
Slow Roasted Pork Belly Apple sauce	28.50

THE GRILL

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

Dry-aged Rib-Eye Steak 9oz	42.00
Dry-aged Sirloin Steak 9oz	41.00

SAUCES 3.00 EACH

Béarnaise | Peppercorn | Bone marrow & shallot