

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	Wagyu Meatballs	15.00
Butter		Roast tomato sauce, grilled sourdough	
Burrata	13.00	Spicy Tuna Tartare	17.50
Beetroot, caper & raisin dressing, pinenuts, dill, pane carasau		Avocado, crispy wonton, sesame	
Prawn Cocktail	14.75	Tamarind Spiced Chicken Wings	12.50
Cucumber, avocado, pink grapefruit, tobiko		Spring onions, coriander	
Spiced Fried Cauliflower	8.50		
Coconut yoghurt & herb dressing			

SALADS

Caesar Salad		BSK Poke Bowl	
Small 10.50 Large 16.00		Small 10.50 Large 15.50	
Soft boiled egg, pancetta, anchovies, aged Parmesan		Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame	
ADD TO YOUR SALAD			
Avocado	4.00	Chicken	6.00
Halloumi	4.00	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	
Steamed Sea Bream	24.00	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		
Saffron rice, garlic roti		ADD TO YOUR BURGER	
Keralan Cauliflower Curry	19.00	Avocado	4.00
Coconut, pomegranate		Streaky Bacon	3.00
Fish & Chips	21.50	Fried Egg	3.50
Mushy peas, tartare sauce			

ENJOY A RAMSAY ROAST EVERY SUNDAY FROM 12PM

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

DESSERTS

Sticky Toffee Pudding	9.00	Apple Pie	9.00
Milk ice cream		Vanilla ice cream	
Chocolate Fondant	9.00	Ice Creams & Sorbets	2.50
Salted caramel ice cream		Per Scoop	
Black Forest Cheesecake	9.00		
Cherry compote, pistachio ice cream			

BEEF WELLINGTON FOR 2

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

PLEASE ALLOW 45 MINUTES

110.00

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

KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.