

CHAMPAGNE

Perrier-Jouët, Grand Brut Glass 20.00
Champagne, France

G.H. Mumm, Brut Rosé Glass 21.00
Champagne, France

GIN & TONIC

House Special G&T 16.50

Monkey 47 Gin, Lillet Rose, elderflower,
lavendar, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 15.00

Bombay Sapphire Gin, Limoncello &
Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 10.50

Beefeater Pink Gin, Lillet Rose, Fever-Tree
Elderflower Tonic, fresh strawberries

Japanese G&T 16.00

Ki No Bi Kyoto Dry Gin, Midori Melon
Liqueur, lime Fever-Tree Indian Tonic

Botanical G&T 16.00

The Botanist Islay Dry Gin, grapefruit,
rosemary, Fever-Tree Refreshingly Light Tonic

SPRITZ

Sicilian Spritz 15.50

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

Black Forest Bellini 15.50

Monkey 47 Black Forest Gin, peach, Prosecco

Garden 75 16.50

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

Hugo Spritz 16.00

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

DISCOVER OUR
SEASONAL SET MENU

2 COURSES 22.00

3 COURSES 27.00

Monday to Friday
11.30 to 18.00 up to 12 Guests

GORDON RAMSAY
BREAD STREET
KITCHEN & BAR

SNACKS & STARTERS

Mixed Marinated Olives 6.00 Harissa Spiced Nuts 6.50

Bread Basket 4.95 Spicy Tuna Tartare 17.50
Butter Avocado, crispy wonton, sesame

Wagyu Meatballs 15.00 Salt & Pepper Squid 11.00
Roast tomato sauce, grilled sourdough Chilli, lemon

Burrata 13.00 Prawn Cocktail 15.00
Winter leaves, pear, walnuts, Cucumber, avocado, pink
chilli honey grapefruit, tobiko

Tamarind Spiced 12.00 Butternut Squash Soup 9.50
Chicken Wings Kale pesto, toasted pumpkin seeds
Spring onions, coriander

Spiced Fried Cauliflower 8.50
Coconut yoghurt & herb dressing

SALADS

Caesar Salad BSK Poke Bowl
Small 11.00 Large 15.00 Small 10.00 Large 15.00
Confit egg yolk dressing, Sushi rice, quinoa, mango, radish,
pancetta crumb, anchovies, chilli & garlic marinated tofu,
aged parmesan crisps edamame, wakame

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 6.00
+ Add Halloumi 5.00 + Add Smoked Salmon 6.00

SIDES

Fries 5.50 Buttered Kale 6.00

Macaroni Cheese 7.50 Buttered Spinach 5.50
Roasted garlic crumb Nutmeg

Side Salad 4.50 Creamy Mashed Potato 5.75

Honey Roasted Carrots 5.00 Toasted Coconut Rice 4.00

MAINS

Slow Cooked Pork Ribs 26.50
Half Rack 18.00 Full Rack 36.00
BBQ glaze, chilli, watercress
and shallot salad

Butter Chicken Curry 20.00 Sandwich 26.50
+ Add Saffron Rice 4.00 Slow-cooked bbq beef brisket,
+ Add Garlic Naan 3.00 sesame seed bun, pickled cucumber,
+ Add Fries 5.50 bbq sauce, crispy onions, fries

Chickpea & Courgette 16.00 Steamed Sea Bream 24.50
Tikka Masala Moilee sauce, roasted pumpkin,
+ Add Saffron Rice 4.00 coriander
+ Add Grilled Naan 3.00 + Add Saffron Rice 4.00
+ Add Fries 5.50 + Add Grilled Naan 3.00
+ Add Fries 5.50 + Add Fries 5.50

Baked Spinach 17.00 Thai Red Prawn Curry 22.00
& Ricotta Cannelloni Prawn crackers, chilli
Roasted tomato sauce,
parmesan, basil

Roasted Cod 27.50
Crushed potatoes, artichoke,
capers, red wine & lemon sauce

Gordon Ramsay 22.00 Smash Burger 23.00
Fish & Chips Triple beef patty, onion ring,
Mushy peas, tartare sauce pickles, american cheese, mustard
mayo, fries

Burger 21.50
Dry-aged beef patty, Monterey
Jack cheese, sriracha mayo, fries

+ Add Avocado 4.00
+ Add Streaky Bacon 3.00
+ Add Fried Egg 4.00

DESSERTS

Chocolate Brownie 8.50 Ice Creams
Vanilla ice cream Per Scoop 2.50
Salted caramel, pistachio, vanilla, milk

BSK Sundae 11.00
Chocolate, raspberry, lime chantilly

BSK Tiramisu 10.00
Crumbed amaretti

Sticky Toffee Pudding 9.00
Milk ice cream

Black Forest Cheesecake 9.00
Cherry compote, pistachio ice cream

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

115.00

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

Porterhouse 13.00
Per 100g

STEAKS

Dry-aged Rib-Eye Steak 44.00
10oz

Dry-aged Sirloin Steak 35.00
10oz

SAUCES

Béarnaise 3.50

Bone Marrow & Shallot 3.50

Peppercorn 3.50

KIDS EAT FREE
ALL DAY
EVERYDAY!

ASK YOUR SERVER
FOR MORE DETAILS

Terms & conditions apply.

