

# GORDON RAMSAY

## BREAD STREET

### KITCHEN & BAR

DISCOVER OUR CHEF'S EXPERIENCE TABLE  
ASK THE TEAM FOR MORE INFORMATION

ENJOY A ROAST WITH ALL THE TRIMMINGS  
SIRLOIN OF BEEF | PORK BELLY | CHICKEN  
EVERY SUNDAY FROM 12PM

<i>Ramsay's G&amp;T</i> Ramsay's Gin, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	11.50	<i>Wild Monkey G&amp;T</i> Monkey 47 Black Forest Gin, Cherry Heering Liqueur, cranberry, lemon, Fever-Tree Indian Tonic	14.50	<i>Black Forest 75</i> Monkey 47 Black Forest Gin, lemon, sugar, FIOL Prosecco	12.50	<i>Absolut Royale</i> Absolut Elyx Vodka, Aperol, lemon, passion fruit, FIOL Prosecco	11.00
<i>Sicilian Spritz</i> Malfy Arancia Blood Orange Gin, Campari, Fever-Tree Mediterranean Tonic, FIOL Prosecco	10.50	<i>Chandon Garden Spritz</i> Chandon Sparkling Wine infused with bitter orange liqueur, orange oils, herbs, spices	12.50	<i>Pink Strawberry G&amp;T</i> Beefeater Pink Gin, Lilet Rose, Fever-Tree Elderflower Tonic, fresh strawberries	9.50	<i>Japanese G&amp;T</i> Kyoto Dry Gin, Midori Green Melon Liqueur, lime, Fever-Tree Indian Tonic	13.00

### CHAMPAGNE

<i>Devaux, Coeur Des Bar, Blanc de Noirs, Champagne, France</i>	14.00
<i>Veuve Clicquot Ponsardin Yellow Label Brut, Champagne, France</i>	17.00
<i>Veuve Clicquot Ponsardin Brut Rose, Champagne, France</i>	20.00

### SNACKS TO SHARE

<i>Mixed Marinated Olives</i>	5.50
<i>Harissa Spiced Nuts</i>	5.00
<i>Salt &amp; Pepper Squid</i>	9.50
<i>Padron Peppers</i>	6.50
<i>Bread Basket &amp; Butter</i>	3.75

### STARTERS

<i>Mushroom Soup</i> Truffle crème fraiche, chive oil	8.50
<i>Burrata</i> Sage roasted pumpkin, walnut crumble	13.50
<i>Tamarind Spiced Chicken Wings</i> Spring onions, coriander	11.50
<i>Spicy Tuna Tartare</i> Wonton crisps, crème fraiche, avocado	16.50
<i>Potted Salt Beef Brisket</i> Grain mustard, piccalilli, seeded crackers	11.50
<i>Prawn Cocktail</i> Cucumber, avocado, pink grapefruit, tobiko	13.00

### SUSHI & SALADS

<i>California Roll</i> Snow crab, yuzu tobiko, avocado, cucumber, wasabi, pickled ginger, soy	17.50
<i>Dragon Roll</i> Cucumber, avocado, wasabi, pickled ginger, soy	12.00
<i>Caesar Salad</i> Soft boiled egg, pancetta, anchovies, aged Parmesan	9.50 15.00
<i>Superfood Salad</i> Kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, mixed seeds	8.50 13.00
<i>Crispy Duck Salad</i> Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing	12.00 19.50
<i>Add To Your Salad</i> Avocado 4.00   Halloumi 4.00   Chicken 6.00   Smoked Salmon 5.50	

### BEEF WELLINGTON

Beef Wellington for two, creamy mashed potato, red wine jus (please allow 45 minutes)  
52.50 per person

Ask the team for more information about our Beef Wellington Experience

### LARGE CUTS

A selection of Rare Breed beef cuts 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.

<i>Bone in Sirloin</i> .....	12.00/100g
<i>Bone in Rib-eye</i> .....	12.50/100g
<i>Porterhouse</i> .....	13.00/100g
<i>T-Bone</i> .....	13.00/100g

### FROM THE GRILL

All steaks are served with cherry tomatoes, grilled mushroom, watercress

<i>Dry-aged Rib-eye Steak</i> .....	40.00
<i>Dry-aged Sirloin Steak</i> .....	39.00
<i>Grilled Half Chicken</i> .....	24.50
Chimichurri	

Choice of Sauce 2.75

Béarnaise | Peppercorn | Marrowbone & Shallot | Chimichurri

### SIDES

<i>Koffmann's Fries</i>	5.00
<i>Creamy Mashed Potato</i>	5.50
<i>Macaroni Cheese, Roasted Garlic Crumbs</i>	7.00
<i>Mixed Leaves, Cherry Tomatoes</i>	4.50
<i>Hispi Cabbage</i>	5.50
<i>Honey Roasted Carrots</i>	5.00

### MAIN COURSES

<i>Roasted Cod</i> Crushed potatoes, artichoke, salted capers, red wine & lemon sauce	26.50
<i>Slow-roasted Cumbrian Saddleback Pork Belly</i> Braeburn apple sauce	19.50
<i>Steamed Sea Bream</i> Braised leeks, cherry tomatoes, samphire, brown shrimps	22.00
<i>Butter Chicken &amp; Cashew Nut Curry</i> Saffron rice, poppadom	22.50
<i>Baked Spinach &amp; Ricotta Cannelloni</i> Tomato, mornay sauce, basil	20.50
<i>Beer Battered Haddock</i> Mushy peas, tartare sauce, Koffmann's Fries	20.00
<i>Roast Cauliflower</i> Raw mushroom salad, gremolata	16.50
<i>Bread Street Kitchen Burger</i> Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffmann's fries	19.50
<i>Add To Your Burger</i> Avocado 4.00   Fried Egg 3.00   Bacon 3.00	

### DESSERTS

<i>Chocolate Fondant</i> Salted caramel ice cream	8.50
<i>Pineapple &amp; Kiwi Carpaccio</i> Passion fruit, lime, coconut sorbet	7.50
<i>Monkey Shoulder Cranachan Cheesecake</i> Raspberry sorbet	8.50
<i>Sticky Toffee Pudding</i> Vanilla ice cream	8.50
<i>Selection of Ice Creams &amp; Sorbets</i>	6.00
<i>Selection of British Cheese</i> Crackers, grapes, chutney	12.00

A discretionary 12.5% service charge will be added to your final bill.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Prices include VAT.

Adults need around 2000 kcal a day

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