

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

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, 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  Sandwich

Butter Chicken Curry 20.00 Steamed Sea Bream 24.50
+ Add Saffron Rice 4.00 Moilee sauce, roasted pumpkin,
+ Add Garlic Naan 3.00 coriander
+ Add Fries 5.50

Chickpea & Courgette 16.00 Thai Red Prawn Curry 22.00
Tikka Masala Prawn crackers, chilli
+ Add Saffron Rice 4.00
+ Add Grilled Naan 3.00 **BREAD STREET** Smash Burger 23.00
+ Add Fries 5.50 Triple beef patty, onion ring,
pickles, american cheese, mustard
mayo, fries

Baked Spinach 17.00 + Add Avocado 4.00
& Ricotta Cannelloni + Add Streaky Bacon 3.00
Roasted tomato sauce, parmesan, basil + Add Fried Egg 4.00

Roasted Cod 27.50 **BREAD STREET** Burger 21.50
Crushed potatoes, artichoke, Dry-aged beef patty, Monterey
capers, red wine & lemon sauce Jack cheese, sriracha mayo, fries
+ Add Avocado 4.00
+ Add Streaky Bacon 3.00
+ Add Fried Egg 4.00

Gordon Ramsay 22.00 Fish & Chips
Mushy peas, tartare sauce

JOIN US FOR A RAMSAY ROAST

Served with Yorkshire pudding, roasted potatoes, carrots
and seasonal vegetables. Served every Sunday from 12pm.

DESSERTS

Chocolate Brownie 8.50 Black Forest Cheesecake 9.00
Vanilla ice cream Cherry compote, pistachio ice cream

BSK Sundae 11.00 Ice Creams Per Scoop 2.50
Chocolate, raspberry, lime chantilly Salted caramel, pistachio, vanilla, milk

BSK Tiramisu 10.00 Sorbets Per Scoop 2.50
Crumbed amaretti Mango, raspberry, coconut, dark
chocolate

Sticky Toffee Pudding 9.00
Milk 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

SEASONAL SET MENU

2 COURSES £22
3 COURSES £27

AVAILABLE
MONDAY TO FRIDAY,
UNTIL 6PM

For up to 12 guests. Ask your server for more details.

KIDS EAT FREE ALL DAY EVERYDAY!

ASK YOUR SERVER FOR MORE DETAILS

Terms & conditions apply.



SCAN TO VIEW CALORIES