

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

GORDON RAMSAY
BREAD STREET
KITCHEN ON THE RIVER

JOIN US FOR BRUNCH EVERY WEEKEND AND
ADD BOTTOMLESS PROSECCO, CHAMPAGNE OR
BLOODY MARYS TO YOUR MEAL

<i>Ramsay's G&T</i> Ramsay's Gin, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	11.50	<i>Wild Monkey G&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, passiot 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&T</i> Beefeater Pink Gin, Lilet Rose, Fever-Tree Elderflower Tonic, fresh strawberries	9.50	<i>Japanese G&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 & Pepper Squid</i>	9.50
<i>Padron Peppers</i>	6.50
<i>Bread Basket & Butter</i>	3.75

STARTERS & SALADS

<i>Mushroom Soup</i> Truffle crème fraîche, 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 fraîche, 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
<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	

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

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

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 & Cashew Nut Curry</i> Saffron rice, poppadom	22.50
<i>Baked Spinach & 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 & 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 & Sorbets</i>	6.00
<i>Selection of British Cheese</i> Crackers, grapes, chutney	12.00

A discretionary 15% service charge will be added to your final bill. Prices include VAT.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Adults need around 2000kcal a day.