

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

GIN & TONIC

Ramsay's G&T 13.50
Ramsay's Gin by Eden Mill, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic

Amalfi Lemon G&T 12.50
Malfy Con Limone 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 14.00
Ki No Bi Kyoto Dry Gin, Midori Green 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

The Tea Party 13.50
Tanqueray No. 10 Gin, earl grey tea syrup, apple, lemon, Fever-Tree Light Tonic

Spring Garden Bellini 14.00
Chandon Garden Spritz, peach, elderflower, lemon, grapefruit, Green Chartreuse

**JOIN US FOR
BOTTOMLESS BRUNCH
EVERY WEEKEND**

Enjoy 90 minutes of free-flowing cocktails & prosecco with your brunch. Saturday & Sunday 11am until 2pm

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 Cider & Onion Soup 9.00
Butter Montgomery cheddar crouton

Burrata 14.50 Roast Beef Carpaccio 16.50
Red pepper pesto, basil, pane carasau Autumn truffle, pickled artichokes, truffle dressing

Prawn Cocktail 14.75 Spicy Tuna Tartare 17.50
Cucumber, avocado, pink grapefruit, tobiko Avocado, crispy wonton, sesame

Roasted Scallops In The Shell 14.75 Tamarind Spiced Chicken Wings 12.50
Carrot purée, pancetta, apple, ginger Spring onions, coriander

Spiced Fried Cauliflower 8.50
Coconut yoghurt & herb dressing

SALADS

Caesar Salad Crispy Duck Salad
Small 10.50 Large 16.00 Small 13.00 Large 20.50
Soft boiled egg, pancetta, anchovies, aged Parmesan Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing

BSK Poke Bowl ADD TO YOUR SALAD
Small 10.50 Large 15.50 Avocado 4.00
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame Halloumi 4.00
Chicken 6.00
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 crumbs Pickled shallots, smoked almonds

Mixed Leaf Salad 4.75 Buttered Spinach 5.50
Cherry tomatoes Nutmeg

Honey Roasted Carrots 5.50

MAINS

Steamed Sea Bream 23.00 Roasted Cod 27.50
Green beans, cherry tomato, moilee sauce Crushed potatoes, artichoke, capers, red wine & lemon sauce

Baked Spinach & Ricotta Cannelloni 22.00 BBQ Soy Glazed Aubergine 17.00
Tomato, Mornay sauce, basil Tofu cream, crispy shallots, chilli

Butter Chicken Curry 23.50 Lamb Rogan Josh 27.50
Saffron rice, garlic roti Saffron rice, garlic roti

Roasted Steelhead Sea Trout 25.00 Bread Street Kitchen Burger 20.50
Braised lentils, chorizo, crisp kale Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries

Slow Roasted Pork Belly 23.50 ADD TO YOUR BURGER
Hispi cabbage, pickled onion, chilli, BBQ glaze

Fish & Chips 21.50 Avocado 4.00
Mushy peas, tartare sauce Streaky Bacon 3.50
Fried Egg 3.50

SUSHI

California Roll 18.50 Dragon Roll 13.75
Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy Cucumber, avocado, wasabi, pickled ginger, soy

**ENJOY A RAMSAY ROAST
EVERY SUNDAY FROM 12PM**

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

DESSERTS

Monkey Shoulder 9.00 Chocolate Fondant 9.00
Cranachan Cheesecake Bronte pistachio ice cream
Raspberry sorbet

Sticky Toffee Pudding 9.00 Selection of British Cheese 12.00
Milk ice cream Crackers, grapes, chutney

Tropical Fruit Sundae 9.00 Ice Creams & Sorbets 2.50
Mango, pineapple & passionfruit compote, coconut & mango sorbet, coconut foam, Biscoff biscuit Per Scoop

BEEF WELLINGTON FOR 2

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

PLEASE ALLOW 45 MINUTES

110.00

KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.

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

Bone-in Sirloin 12.00 Per 100g Porterhouse 13.00 Per 100g

Bone-in Prime Rib 12.50 Per 100g

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

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

GIN & TONIC

Ramsay's G&T	13.50
Ramsay's Gin by Eden Mill, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
Amalfi Lemon G&T	12.50
Malfy Con Limone 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	14.00
Ki No Bi Kyoto Dry Gin, Midori Green 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	
The Tea Party	13.50
Tanqueray No. 10 Gin, earl grey tea syrup, apple, lemon, Fever-Tree Light Tonic	
Spring Garden Bellini	14.00
Chandon Garden Spritz, peach, elderflower, lemon, grapefruit, Green Chartreuse	

**JOIN US FOR
BOTTOMLESS BRUNCH
EVERY WEEKEND**

Enjoy 90 minutes of free-flowing cocktails & prosecco with your brunch. Saturday & Sunday 11am until 2pm

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	Cider & Onion Soup	9.00
Butter		Montgomery cheddar crouton	
Burrata	14.50	Roast Beef Carpaccio	16.50
Red pepper pesto, basil, pane carasau		Autumn truffle, pickled artichokes, truffle dressing	
Prawn Cocktail	14.75	Spicy Tuna Tartare	17.50
Cucumber, avocado, pink grapefruit, tobiko		Avocado, crispy wonton, sesame	
Roasted Scallops In The Shell	14.75	Tamarind Spiced Chicken Wings	12.50
Carrot purée, pancetta, apple, ginger		Spring onions, coriander	
Spiced Fried Cauliflower	8.50		
Coconut yoghurt & herb dressing			

SALADS

Caesar Salad		Crispy Duck Salad	
Small 10.50 Large 16.00		Small 13.00 Large 20.50	
Soft boiled egg, pancetta, anchovies, aged Parmesan		Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing	
BSK Poke Bowl		ADD TO YOUR SALAD	
Small 10.50 Large 15.50		Avocado	4.00
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame		Halloumi	4.00
		Chicken	6.00
		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 crumbs		Pickled shallots, smoked almonds	
Mixed Leaf Salad	4.75	Buttered Spinach	5.50
Cherry tomatoes		Nutmeg	
Honey Roasted Carrots	5.50		

MAINS

Steamed Sea Bream	23.00	Roasted Cod	27.50
Green beans, cherry tomato, moilee sauce		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Baked Spinach & Ricotta Cannelloni	22.00	BBQ Soy Glazed Aubergine	17.00
Tomato, Mornay sauce, basil		Tofu cream, crispy shallots, chilli	
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	
Roasted Steelhead Sea Trout	25.00	Avocado	4.00
Braised lentils, chorizo, crisp kale		Streaky Bacon	3.50
Fish & Chips	21.50	Fried Egg	3.50
Mushy peas, tartare sauce			

SUSHI

California Roll	18.50	Dragon Roll	13.75
Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy		Cucumber, avocado, wasabi, pickled ginger, soy	

DISCOVER OUR BEEF WELLINGTON EXPERIENCE

Enjoy a cocktail on arrival followed by a three-course sharing menu for £95 per person

DESSERTS

Monkey Shoulder Cranachan Cheesecake	9.00	Chocolate Fondant	9.00
Raspberry sorbet		Bronte pistachio ice cream	
Sticky Toffee Pudding	9.00	Selection of British Cheese	12.00
Milk ice cream		Crackers, grapes, chutney	
Tropical Fruit Sundae	9.00	Ice Creams & Sorbets	2.50
Mango, pineapple & passionfruit compote, coconut & mango sorbet, coconut foam, Biscoff biscuit		Per Scoop	

BEEF WELLINGTON FOR 2

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

PLEASE ALLOW 45 MINUTES

110.00

KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.

RAMSAY ROAST

A selection of roasts served with Yorkshire pudding, roast potatoes, seasonal vegetables and roast gravy

SERVED SUNDAY FROM 12PM

Dry-aged Rare Breed Roast Beef	31.50
Horseradish cream	
Roast Cornfed Chicken	28.50
Bread Sauce	
Slow Roasted Pork Belly	28.50
Apple sauce	

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