

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

GIN & TONIC	Ramsay's G&T	14.50
	Ramsay's Gin by Eden Mill, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
	Murcian Lemon G&T	14.50
	Bombay 1er Cru Murcian Lemon Gin, Limoncello, Fever-Tree Mediterranean Tonic Water	
SPRITZ	Pink Strawberry G&T	12.00
	Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries	
	Japanese G&T	15.00
	Ki No Bi Kyoto Dry Gin, Midori 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	
SPRITZ	Cinnamon 75	13.50
	Tanqueray No.10 Gin, cinnamon, FIOL Prosecco	
	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	13.00	Roast Beef Carpaccio	16.50
Beetroot, caper & raisin dressing, pinenuts, dill, pane carasau		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	Butternut Squash Flatbread	12.00
Coconut yoghurt & herb dressing		Blue cheese, capers, sage	
Wagyu Meatballs	15.00	Roast tomato sauce, grilled sourdough	

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 crumb		Pickled shallots, smoked almonds	
Mixed Leaf Salad	4.75	Buttered Spinach	5.50
Cherry tomatoes		Nutmeg	
Honey Roasted Carrots	5.50		

MAINS

Braised Ox Cheek	32.00	Roasted Cod	27.50
Horseradish mash, kale, bone marrow & red wine jus, crispy shallots		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Roasted Steelhead Sea Trout	25.00	Slow Roasted Pork Belly	23.50
Braised lentils, chorizo, crispy kale		Salted cabbage, pickled onion, chilli, BBQ glaze	
Steamed Sea Bream	24.00	Baked Spinach & Ricotta Cannelloni	22.00
Roast squash, spinach, moilee sauce		Tomato, Mornay sauce, basil	
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	ADD TO YOUR BURGER	
Saffron rice, garlic roti		Avocado	4.00
Keralan Cauliflower Curry	19.00	Streaky Bacon	3.00
Coconut, pomegranate		Fried Egg	3.50
Fish & Chips	21.50		
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	

DESSERTS

Christmas Pudding	9.00	Black Forest Cheesecake	9.00
Chocolate Fondant Brandy custard		Cherry compote, pistachio ice cream	
Sticky Toffee Pudding	9.00	Apple Pie	9.00
Milk ice cream		Vanilla ice cream	
Chocolate Fondant	9.00	Selection of British Cheese	12.00
Salted caramel 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	Porterhouse
12.00 Per 100g	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