

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	
Amalfi Lemon G&T	14.50
Malfy Con Limone Gin, Limoncello, Fever-Tree Mediterranean Tonic Water	
Pink Strawberry G&T	14.00
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	14.50
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, FIOL Prosecco	
Passion Fruit Royale	15.50
Absolut Elyx Vodka, Aperol, lemon, passion fruit, FIOL Prosecco, candy floss	
The Tea Party	14.50
Tanqueray No. 10 Gin, earl grey tea syrup, apple, lemon, Fever-Tree Light Tonic	
Spring Garden Bellini	15.50
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 17.50
Champagne, France NV	
Veuve Clicquot Ponsardin Yellow Label Brut	Glass 20.50
Champagne, France NV	
Veuve Clicquot Ponsardin Brut Rose	Glass 24.00
Champagne, France NV	

SNACKS & STARTERS

Mixed Marinated Olives	6.50	Harissa Spiced Nuts	6.50
Bread Basket	5.50	Cider & Onion Soup	9.00
Butter		Montgomery cheddar crouton	
Burrata	15.50	Roast Beef Carpaccio	17.00
Red pepper pesto, basil, pane carasau		Autumn truffle, pickled artichokes, truffle dressing	
Prawn Cocktail	16.00	Spicy Tuna Tartare	18.50
Cucumber, avocado, pink grapefruit, tobiko		Avocado, crispy wonton, sesame	
Roasted Scallops In The Shell	15.50	Tamarind Spiced Chicken Wings	13.50
Carrot purée, pancetta, apple, ginger		Spring onions, coriander	
Spiced Fried Cauliflower	9.50		
Coconut yoghurt & herb dressing			

SALADS

Caesar Salad		Crispy Duck Salad	
Small 12.50 Large 18.00		Small 15.00 Large 21.00	
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 16.00		Avocado	6.00
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame		Halloumi	6.00
		Chicken	8.00
		Smoked Salmon	7.50

SIDES

Koffmann's Fries	6.50	Creamy Mashed Potato	6.75
Macaroni Cheese	7.75	Fine Green Beans	6.75
Roasted garlic crumbs		Pickled shallots, smoked almonds	
Mixed Leaf Salad	5.75	Buttered Spinach	6.50
Cherry tomatoes		Nutmeg	
Honey Roasted Carrots	6.75		

MAINS

Steamed Sea Bream	25.00	Roasted Cod	29.50
Green beans, cherry tomato, moilee sauce		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Baked Spinach & Ricotta Cannelloni	24.00	BBQ Soy Glazed Aubergine	18.00
Tomato, Mornay sauce, basil		Tofu cream, crispy shallots, chilli	
Butter Chicken Curry	26.50	Lamb Rogan Josh	29.50
Saffron rice, garlic roti		Saffron rice, garlic roti	
Roasted Steelhead Sea Trout	27.00	Bread Street Kitchen Burger	23.00
Braised lentils, chorizo, crisp kale		Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
Slow Roasted Pork Belly	25.50		
Hispi cabbage, pickled onion, chilli, BBQ glaze		ADD TO YOUR BURGER	
Fish & Chips	23.00	Avocado	6.00
Mushy peas, tartare sauce		Streaky Bacon	4.00
		Fried Egg	3.50

SUSHI

California Roll	19.00	Dragon Roll	15.00
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 Cranachan Cheesecake	10.50	Chocolate Fondant	11.00
Raspberry sorbet		Bronte pistachio ice cream	
Sticky Toffee Pudding	10.50	Selection of British Cheese	13.00
Milk ice cream		Crackers, grapes, chutney	
Tropical Fruit Sundae	10.00	Ice Creams & Sorbets	3.00
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

120.00

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
12.50 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	44.00
10oz	

Dry-aged Sirloin Steak	42.00
10oz	

SAUCES 3.50 EACH

Béarnaise | Peppercorn | Bone marrow & shallot

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Bread Basket 5.50 Butter			
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DISCOVER OUR BEEF WELLINGTON EXPERIENCE

Enjoy a cocktail on arrival followed by a three-course sharing menu for £102.50 per person

DESSERTS

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Raspberry sorbet		Bronte pistachio ice cream	
Sticky Toffee Pudding	10.50	Selection of British Cheese	13.00
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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	33.50
Horseradish cream	
Roast Cornfed Chicken	30.50
Bread Sauce	
Slow Roasted Pork Belly	30.50
Apple sauce	

THE GRILL

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10oz	
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