

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

GIN & TONIC

Ramsay's G&T	13.00
Ramsay's Gin by Eden Mill, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
Amalfi Lemon G&T	12.00
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	13.00
KiNoBi Kyoto Dry Gin, Midori Green Melon Liqueur, lime, Fever-Tree Indian Tonic	

SPRITZ

Sicilian Spritz	12.75
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, FIOL Prosecco	
Passion Fruit Royale	12.50
Absolut Elyx Vodka, Aperol, lemon, passion fruit, FIOL Prosecco, candy floss	
Bésame Mucho	13.50
Olmecca Altos Plata Tequila, Aperol, Cointreau, lime, grapefruit juice, raspberries, agave, salt, Fever-Tree Pink Grapefruit Soda	
Spring Garden Bellini	12.50
Chandon Garden Spritz, peach, elderflower, lemon, grapefruit, Green Chartreuse	

**JOIN US FOR
BOTTOMLESS BRUNCH
EVERY WEEKEND**

Enjoy free-flowing FIOL Prosecco, Champagne or Bloody Marys with your meal. Saturday & Sunday 11am - 2pm

CHAMPAGNE

Devaux Coeur Des Bar Blanc de Noir	Glass 15.00
Champagne, France NV	
Veuve Clicquot Ponsardin Yellow Label Brut	Glass 18.00
Champagne, France NV	
Veuve Clicquot Ponsardin Brut Rose	Glass 21.00
Champagne, France NV	

SNACKS & STARTERS

Mixed Marinated Olives	6.50	Bread Basket & Butter	5.00
Harissa Spiced Nuts	6.50	Cauliflower 65	9.00
Padron Peppers	7.00	Spicy Tuna Tartare	17.50
		Avocado, crispy wonton, sesame	
Red Pepper & Tomato Soup	9.50	Roast Beef Carpaccio	14.50
Black olive crostini		Truffle crème fraiche dressing	
Burrata	14.50	Prawn Cocktail	15.00
Red pepper pesto, basil, pane carasau		Cucumber, avocado, pink grapefruit, tobiko	
Tamarind Spiced Chicken Wings	13.00		
Spring onions, coriander			

SALADS

Caesar Salad		Crispy Duck Salad	
Small 11.50 Large 17.00		Small 14.00 Large 20.00	
Soft boiled egg, pancetta, anchovies, aged Parmesan		Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing	
Superfood Salad		ADD TO YOUR SALAD	
Small 11.00 Large 15.00		Avocado	5.50
Kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, mixed seeds		Halloumi	5.50
		Chicken	7.50
		Smoked Salmon	7.00

SIDES

Koffmann's Fries	6.50	Creamed Spinach	6.00
Creamy Mashed Potato	6.50	Honey Roasted Carrots	6.50
Macaroni Cheese	7.50	Fine Green Beans	6.50
Roasted garlic crumbs		Chilli, almond	
Mixed Leaf Salad	5.50		
Cherry tomatoes			

MAINS

Steamed Sea Bream	23.50	Roasted Cod	28.00
Green beans, cherry tomato, Moilee sauce		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Baked Spinach & Ricotta Cannelloni	23.00	Slow-Roasted Cumbrian Saddleback Pork Belly	23.00
Tomato, Mornay sauce, basil		Brown butter & Bramley apple purée	
Butter Chicken Curry	25.00	Bread Street Kitchen Burger	22.00
Saffron rice, garlic naan		Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
Lamb Rogan Josh	28.00	ADD TO YOUR BURGER	
Saffron rice, garlic naan		Avocado	5.50
Roasted Cauliflower	18.00	Streaky Bacon	4.00
Raw mushroom salad, gremolata		Fried Egg	3.00
Fish & Chips	22.00		
Mushy peas, tartare sauce			

SUSHI

California Roll	18.00	Dragon Roll	14.00
Snow crab, yuzu 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

Chocolate Fondant	10.50	Selection of British Cheese	13.00
Salted caramel ice cream		Crackers, grapes, chutney	
Pineapple & Kiwi Carpaccio	9.50	Sticky Toffee Pudding	10.50
Passion fruit, lime, coconut sorbet		Clotted cream ice cream	
Monkey Shoulder Cranachan Cheesecake	10.00	Ice Creams & Sorbets	7.50
Raspberry sorbet			

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
12.50 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 10oz	43.00	SAUCES	3.00 EACH
		Béarnaise	
		Peppercorn	
		Chimichurri	
		Bone marrow & shallot	

Grilled Half Chicken	
Chimichurri sauce	
26.00	