

CHAMPAGNE

Perrier-Jouët, Grand Brut Glass 21.00
Champagne, France

G.H. Mumm, Brut Rosé Glass 22.00
Champagne, France

GIN & TONIC

House Special G&T 17.50
Monkey 47 Gin, Lillet Rose, elderflower,
lavendar, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 16.50
Bombay Sapphire Gin, Limoncello &
Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 15.00
Beefeater Pink Gin, Lillet Rose, Fever-Tree
Elderflower Tonic, fresh strawberries

Japanese G&T 17.50
Ki No Bi Kyoto Dry Gin, Midori Melon
Liqueur, lime Fever-Tree Indian Tonic

Botanical G&T 17.50
The Botanist Islay Dry Gin, grapefruit,
rosemary, Fever-Tree Refreshingly Light Tonic

SPRITZ

Sicilian Spritz 17.00
Malfy Arancia Blood Orange Gin, Select
Aperitivo, Fever-Tree Mediterranean
Tonic, Prosecco

Black Forest Bellini 17.50
Monkey 47 Black Forest Gin, peach, Prosecco

Garden 75 17.50
Italicus Bergamot Aperitivo, Tanqueray No.10
Gin, lemon juice, Chandon Garden Spritz

Hugo Spritz 17.00
St. Germain Elderflower Liqueur, Fever-Tree
White Grape & Apricot Soda

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GORDON RAMSAY
BREAD STREET
KITCHEN & BAR

SNACKS & STARTERS

Mixed Marinated Olives	6.50	Harissa Spiced Nuts	6.50
Bread Basket Butter	6.50	Spicy Tuna Tartare	18.50
Tamarind Spiced Chicken Wings	13.50	Chorizo & Piquillo Pepper Flatbread	11.00
Spring onions, coriander		Fior di latte, rocket	
Burrata	14.00	Prawn Cocktail	16.00
Winter leaves, pear, walnuts, chilli honey		Cucumber, avocado, pink grapefruit, tobiko	
Wagyu Meatballs	16.50	California Roll	17.50
Roast tomato sauce, grilled sourdough		Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy	
Spiced Fried Cauliflower	9.50	Butternut Squash Soup	9.50
Coconut yoghurt & herb dressing		Kale pesto, toasted pumpkin seeds	
Roast Beef Carpaccio	17.00		
Pickled artichokes, truffle dressing			

SALADS

Caesar Salad		BSK Poke Bowl	
Small 12.00 Large 16.00		Small 10.50 Large 16.00	
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps		Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame	
Tuna Nicoise Salad		Spiced Carrot Salad	
Large 21.50		Small 12.50 Large 15.00	
Seared yellowfin tuna, parsley & caper dressing		Seasonal rainbow carrots, hummus, sumac, crispy chickpeas, grilled bread	

ADD TO YOUR SALAD

+ Add Avocado	4.00	+ Add Chicken	8.50
+ Add Halloumi	6.00	+ Add Smoked Salmon	8.00

SIDES

Fries	7.50	Buttered Kale	6.00
Macaroni Cheese	7.75	Buttered Spinach	6.50
Roasted garlic crumb		Nutmeg	
Side Salad	5.00	Creamy Mashed Potato	6.75
Honey Roasted Carrots	5.00	Toasted Coconut Rice	4.00

MAINS

Slow Cooked Pork Ribs	36.00	 Sandwich	26.50
BBQ glaze, chilli, watercress and shallot salad		Slow-cooked bbq beef brisket, sesame seed bun, pickled cucumber, bbq sauce, crispy onions, fries	
Butter Chicken Curry	21.00	Steamed Sea Bream	24.50
+ Add Saffron Rice	4.00	Moilee sauce, roasted pumpkin, coriander	
+ Add Garlic Naan	3.00	+ Add Saffron Rice	4.00
+ Add Fries	7.50	+ Add Grilled Naan	3.00
		+ Add Fries	7.50
Chickpea & Courgette Tikka Masala	17.00	Baked Spinach & Ricotta Cannelloni	20.00
+ Add Saffron Rice	4.00	Roasted tomato sauce, parmesan, basil	
+ Add Grilled Naan	3.00		
+ Add Fries	7.50	BREAD STREET Smash Burger	24.50
Chicken Parmigiana	27.00	Triple beef patty, onion ring, pickles, american cheese, mustard mayo, fries	
Roasted tomato sauce, Parma ham, chilli		+ Add Avocado	4.00
		+ Add Streaky Bacon	4.00
Whole Grilled Sea Bass	32.00	+ Add Fried Egg	3.50
Salsa verde		BREAD STREET Burger	23.50
		Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, fries	
Roasted Cod	30.50	+ Add Avocado	4.00
Crushed potatoes, artichoke, capers, red wine & lemon sauce		+ Add Streaky Bacon	4.00
		+ Add Fried Egg	3.50
Gordon Ramsay Fish & Chips	24.50		
Mushy peas, tartare sauce			
Thai Red Prawn Curry	22.00		
Prawn crackers, chilli			

JOIN US FOR A RAMSAY ROAST

Served with Yorkshire pudding, roasted potatoes, carrots
and seasonal vegetables. Served every Sunday from 12pm.

DESSERTS

Spiced Apple Crumble	10.00	BSK Sundae	12.00
Vanilla ice cream		Chocolate, raspberry, lime chantilly	
BSK Tiramisu	11.00	Black Forest Cheesecake	10.00
Crumbed amaretti		Cherry compote, pistachio ice cream	
Sticky Toffee Pudding	11.00	Ice Creams	Per Scoop 3.00
Milk ice cream		Salted caramel, pistachio, vanilla, milk	
Lincolnshire Poacher Cheese	10.00	Sorbets	Per Scoop 3.00
Figs, quince, oatcakes		Mango, raspberry, coconut, dark chocolate	

THE GRILL

BEEF WELLINGTON
FOR 2 PEOPLE

Classic Ramsay Beef Wellington for two
served with creamy mashed potato & red
wine jus. Please allow 45 minutes

125.00

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	12.50
Per 100g	
Bone-in Prime Rib	12.50
Per 100g	
Porterhouse	13.00
Per 100g	

STEAKS

Dry-aged Rib-Eye Steak	44.00
10oz	
Dry-aged Sirloin Steak	42.00
10oz	

SAUCES

Béarnaise	3.50
Bone Marrow & Shallot	3.50
Peppercorn	3.50

KIDS EAT FREE
ALL DAY
EVERY DAY!

ASK YOUR SERVER
FOR MORE DETAILS

Terms & conditions apply.

