

# GORDON RAMSAY

## BREAD STREET

### KITCHEN & BAR

#### GIN & TONIC

Ramsay's G&T	15.50
Ramsay's Gin by Eden Mill, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
Murcian Lemon G&T	15.50
Bombay 1er Cru Murcian Lemon 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	15.50
Ki No Bi Kyoto Dry Gin, Midori 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	
Cinnamon 75	14.50
Tanqueray No.10 Gin, cinnamon, FIOL Prosecco	
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	14.00	Roast Beef Carpaccio	17.00
Beetroot, caper & raisin dressing, pinenuts, dill, pane carasau		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	Butternut Squash Flatbread	14.00
Coconut yoghurt & herb dressing		Blue cheese, capers, sage	
Wagyu Meatballs	16.00		
Roast tomato sauce, grilled sourdough			

### 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 crumb		Pickled shallots, smoked almonds	
Mixed Leaf Salad	5.75	Buttered Spinach	6.50
Cherry tomatoes		Nutmeg	
Honey Roasted Carrots	6.75		

### MAINS

Half Native Lobster	42.00	Roasted Cod	29.50
Roast squash, spinach, moilee sauce		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Braised Ox Cheek	34.00	Slow Roasted Pork Belly	25.50
Horseradish mash, kale, bone marrow & red wine jus, crispy shallots		Salted cabbage, pickled onion, chilli, BBQ glaze	
Roasted Steelhead Sea Trout	27.00	Baked Spinach & Ricotta Cannelloni	24.00
Braised lentils, chorizo, crispy kale		Tomato, Mornay sauce, basil	
Butter Chicken Curry	26.50	Bread Street Kitchen Burger	23.00
Saffron rice, garlic roti		Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
Lamb Rogan Josh	29.50	ADD TO YOUR BURGER	
Saffron rice, garlic roti		Avocado	6.00
Keralan Cauliflower Curry	20.00	Streaky Bacon	4.00
Coconut, pomegranate		Fried Egg	3.50
Fish & Chips	23.00		
Mushy peas, tartare sauce			

### SUSHI

California Roll	19.00	Dragon Roll	15.00
Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy		Cucumber, avocado, wasabi, pickled ginger, soy	

### DESSERTS

Christmas Pudding	10.00	Black Forest Cheesecake	10.00
Chocolate Fondant Brandy custard		Cherry compote, pistachio ice cream	
Sticky Toffee Pudding	10.50	Apple Pie	11.00
Milk ice cream		Vanilla ice cream	
Chocolate Fondant	10.00	Selection of British Cheese	13.00
Salted caramel 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