

Join us for post work drinks in our beautiful bar
Open late Monday – Friday

BREAD STREET

KITCHEN & BAR

COCKTAILS

Love Potion No. 9
Croft pink port, mint,
raspberries, lemon, Prosecco 13.50

Grey Goose Royal
Grey Goose, Aperol, lemon,
passion fruit, Prosecco 13.50

Lady Regent
Hendrick's, Rinquiquin
peach aperitif, elderflower,
lemon, fresh mint 13.00

Zephyr
Cardamom infused vodka,
lemon juice, ginger
homemade syrup 13.00

BSK Espresso Martini
Bacardi Spiced rum,
homemade salted caramel,
house blend espresso 13.50

Long Night
Macallan 12, Campari, Laphroaig 10
year old, Crème de Banana, Crème de
Cacao dark, Peychaud's bitters 13.50

Bramble Ramsay
Ramsay's Gin, Lime Juice, Sugar
Syrup, Crème de Mure 11.00

Champagne & Sparkling 125ml
Coeur Des Bar, Blanc de Noir,
Devaux, Champagne, France NV 15.00

Veuve Clicquot Ponsardin
Yellow Label Brut, Champagne,
France NV 18.00

Veuve Clicquot Ponsardin
Brut Rose, Champagne,
France NV 21.00

SNACKS & BREAD TO SHARE

Mixed marinated olives 5.00
Harissa spiced nuts 5.50
Salt and pepper squid 10.50
Padron peppers 7.00
Bread basket with butter 4.50

STARTERS & SALADS

Roasted pepper and tomato soup,
crème fraiche, chive 9.00
Burrata, heritage beetroot, black olives,
pine nuts, dill 12.00
Prawn cocktail, cucumber, avocado,
pink grapefruit, tobiko 14.00
Tamarind spiced chicken wings,
spring onions, coriander 11.00
Spicy tuna tartare, wonton crisps,
crème fraiche, avocado 15.00
Potted salt beef brisket with grain mustard,
piccalilli, seeded crackers 12.50
Caesar salad, soft boiled egg, pancetta,
anchovies, aged Parmesan 10.50 /16.00
Superfood salad, kale, cucumber, quinoa,
grilled corn, avocado purée, orange dressing,
spiced nuts 9.50 /13.00
Crispy duck, watercress, mooli, chilli, radish,
ginger, sesame seeds, orange and soy dressing 12.00 /18.00

Add to your salad

Avocado 5.00 Halloumi 5.00
Smoked salmon 7.00 Chicken 7.00

BEEF WELLINGTON

Creamy mashed potato, honey roast carrots, red wine jus
per person 49.50
(for 2 people, please allow 45 minutes)

FROM THE GRILL

Dry-aged rib-eye steak 10oz 40.00
Dry-aged sirloin steak 10oz 38.00

All the steaks are served with cherry tomatoes,
grilled mushroom, watercress

CHOICE OF A SAUCE 3.00

Béarnaise, peppercorn,
marrowbone and shallot sauce, chimichurri

SIDES

Koffmann's Fries 6.00
Creamy mashed potato 6.00
Macaroni cheese, roasted garlic crumbs 6.75
Mixed leaves, cherry tomatoes 5.50
Tenderstem broccoli 6.25
Honey roast carrots 5.75

MAINS

Steamed sea bream, braised leeks,
cherry tomatoes, samphire, brown shrimps 22.50
Butter chicken and cashew nut curry,
saffron rice, poppadum 23.00
Roasted cod, crushed potatoes, artichoke,
salted capers, red wine and lemon sauce 25.00
Baked spinach and ricotta cannelloni,
tomato, mornay sauce, basil 22.00
Slow-roasted Cumbrian Saddleback pork belly,
Braeburn apple purée, 22.00
Fish and chips, mushy peas, tartare sauce 21.50
Celeriac steak, grilled mushroom, watercress,
wild rice, mushroom gravy 17.50
Bread Street Kitchen Burger, dry aged
beef burger, Monterey Jack cheese,
sriracha mayo, Koffmann's Fries 20.50

Add to your burger
Avocado 5.00 Fried egg 3.00
Streaky bacon 3.75

DESSERTS

Chocolate fondant, salted caramel ice cream 10.00
Pineapple and kiwi carpaccio, passion fruit,
lime, coconut sorbet 8.00
Monkey Shoulder cranachan cheesecake,
raspberry sorbet 10.00
Selection of British cheese, crackers,
grapes, chutney 12.50
Sticky toffee pudding, vanilla ice cream 9.00
Selection of ice creams and sorbets 7.00

A discretionary 15% service charge will be added to your final bill.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Prices include VAT.

Adults need around 2000 kcal a day

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