

Scan here to Discover our Street Lounge Experience.
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BREAD STREET

KITCHEN & BAR

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

COCKTAILS

BSK Espresso Martini Bacardi Spiced rum, homemade salted caramel, house blend espresso	13.50
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Long Night Macallan 12, Campari, Laphroaig 10 year old, Crème de Banana, Crème de Cacao dark, Peychaud's bitters	13.50
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Bramble Ramsay Ramsay's Gin, Lime Juice, Sugar Syrup, Crème de Mure	11.00
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Champagne & Sparkling	125ml
Coeur Des Bar, Blanc de Noir, Devaux, Champagne, France NV	15.00
Veuve Clicquot Ponsardin Brut Rose, Champagne, France NV	21.00
Veuve Clicquot Ponsardin Yellow Label Brut, Champagne, France	18.00

SNACKS & BREAD TO SHARE

Mixed marinated olives	5.50
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 fraîche, 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 fraîche, 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

LARGE CUTS

Selection of dry aged, 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 800g and are great for sharing

Bone in prime rib.....	per 100g....	11.00
Bone in sirloin.....	per 100g....	11.00
T-bone.....	per 100g....	11.50
Porterhouse.....	per 100g...	12.00

FROM THE GRILL

Dry-aged Chateaubriand 14oz for two	85.00
Dry-aged rib-eye steak 10oz	40.00
Dry-aged sirloin steak 10oz	38.00
Grilled spatchcocked poussin, chimichurri sauce	25.00

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

SUNDAY ROAST WITH ALL THE TRIMMINGS

Served from 12pm on Sundays

35 Day dry-aged sirloin of rare breed beef	27.00
Vegan Nut Roast	18.00

MAINS

Beef Wellington, creamy mashed potato, honey roast carrots, red wine jus (for 2 people, please allow 45 minutes)	49.50pp
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	21.00
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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