

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, lavender, 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

Beekeeper 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

Maly 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 6.50 Butter	Spicy Tuna Tartare 18.50 Avocado, crispy wonton, sesame
Tamarind Spiced Chicken Wings 13.50 Spring onions, coriander	Chorizo & Piquillo Pepper Flatbread 11.00 Fior di latte, rocket
Burrata 15.00 Red chicory, blood orange, mulled wine dressing, smoked almonds, carta di musica	Prawn Cocktail 16.00 Cucumber, avocado, pink grapefruit, tobiko
Wagyu Meatballs 16.50 Cheese sauce, cranberry, sage, grilled sourdough	Wood Smoked Salmon 15.50 Potato salad, horseradish, crispy beetroots, trout roe, dill
Spiced Fried Cauliflower 9.50 Coconut yoghurt & herb dressing	Butternut Squash Soup 9.00 Roasted chestnuts, crispy sage leaves
Roast Beef Carpaccio 17.00 Pickled artichokes, truffle dressing	

SALADS

Caesar Salad Small 12.00 Large 16.00 Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps	BSK Poke Bowl Small 10.50 Large 16.00 Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame
Spiced Carrot Salad Small 12.50 Large 15.00 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 Roasted garlic crumb	Buttered Spinach 6.50 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 BBQ glaze, chilli, watercress and shallot salad	Butter Chicken Curry 21.00 + Add Saffron Rice 4.00 + Add Garlic Naan 3.00 + Add Fries 7.50	Chickpea & Courgette Tikka Masala 17.00 + Add Saffron Rice 4.00 + Add Grilled Naan 3.00 + Add Fries 7.50	Pan Fried Sea Bass 32.00 Celeriac, crispy brussels sprouts, lemon & caper butter	Roasted Cod 30.50 Crushed potatoes, artichoke, capers, red wine & lemon sauce	Gordon Ramsay Fish & Chips 24.50 Mushy peas, tartare sauce	Thai Red Prawn Curry 22.00 Prawn crackers, chilli	 Sandwich 26.50 Slow-cooked bbq beef brisket, sesame seed bun, pickled cucumber, bbq sauce, crispy onions, fries	BREAD STREET Confit Duck Leg 22.50 Braised red cabbage, torched orange, red wine jus	BREAD STREET Wild Mushroom Bourguignon 20.00 Pomme puree, tarragon	BREAD STREET Smash Burger 24.50 Triple beef patty, onion ring, pickles, american cheese, mustard mayo, fries + Add Avocado 4.00 + Add Streaky Bacon 4.00 + Add Fried Egg 3.50	BREAD STREET Burger 23.50 Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, fries + Add Avocado 4.00 + Add Streaky Bacon 4.00 + Add Fried Egg 3.50
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MAKE YOUR VISIT EXTRA SPECIAL

Enjoy our Beef Wellington or Bread Street Kitchen Experience. Ask your server for more details.

DESSERTS

Eggnog Panacotta 10.00 Mulled wine fruit compote, almond & orange biscotti	BSK Sundae 12.00 Chocolate, raspberry, lime chantilly
BSK Tiramisu 11.00 Crumbed amaretti	Cherry & Amaretto Trifle 10.00 Toasted panettone, flaked almonds
Sticky Toffee Pudding 11.00 Milk ice cream	Ice Creams Per Scoop 3.00 Salted caramel, pistachio, vanilla, milk
Lincolnshire Poacher Cheese 10.00 Figs, quince, oatcakes	Sorbets Per Scoop 3.00 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
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SAUCES

Béarnaise 3.50	Bone Marrow & Shallot 3.50
Peppercorn 3.50	

KIDS EAT FREE EVERY WEEKDAY!

ASK YOUR SERVER FOR MORE DETAILS

Terms & conditions apply.

