

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

JOIN US FOR BRUNCH EVERY WEEKEND AND
ADD BOTTOMLESS PROSECCO, CHAMPAGNE
OR BLOODY MARYS TO YOUR MEAL

ENJOY A ROAST WITH ALL THE TRIMMINGS
SIRLOIN OF BEEF | PORK BELLY | CHICKEN
EVERY SUNDAY FROM 12PM

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| <i>Ramsay's G&T</i> Ramsay's Gin, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic | 13.00 | <i>Wild Monkey G&T</i> Monkey 47 Black Forest Gin, Cherry Heering Liqueur, cranberry, lemon, Fever-Tree Indian Tonic | 15.75 | <i>Black Forest 75</i> Monkey 47 Black Forest Gin, lemon, sugar, FIOL Prosecco | 14.75 | <i>Absolut Royale</i> Absolut Elyx Vodka, Aperol, lemon, passion fruit, FIOL Prosecco | 11.00 |
| <i>Sicilian Spritz</i> Malfy Arancia Blood Orange Gin, Campari, Fever-Tree Mediterranean Tonic, FIOL Prosecco | 12.75 | <i>Chandon Garden Spritz</i> Chandon Sparkling Wine infused with bitter orange liqueur, orange oils, herbs, spices | 12.50 | <i>Pink Strawberry G&T</i> Beefeater Pink Gin, Lilet Rose, Fever-Tree Elderflower Tonic, fresh strawberries | 11.50 | <i>Japanese G&T</i> Kyoto Dry Gin, Midori Green Melon Liqueur, lime, Fever-Tree Indian Tonic | 13.00 |

CHAMPAGNE

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| <i>Devaux, Coeur Des Bar, Blanc de Noirs, Champagne, France</i> | 15.00 |
| <i>Veuve Clicquot Ponsardin Yellow Label Brut, Champagne, France</i> | 18.00 |
| <i>Veuve Clicquot Ponsardin Brut Rose, Champagne, France</i> | 21.00 |

SNACKS TO SHARE

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| <i>Mixed Marinated Olives</i> | 6.50 |
| <i>Harissa Spiced Nuts</i> | 7.50 |
| <i>Salt & Pepper Squid</i> | 10.50 |
| <i>Padron Peppers</i> | 7.00 |
| <i>Bread Basket & Butter</i> | 4.50 |

STARTERS

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| <i>Mushroom Soup</i> Truffle crème fraiche, chive oil | 9.00 |
| <i>Burrata</i> Sage roasted pumpkin, walnut crumble | 14.50 |
| <i>Tamarind Spiced Chicken Wings</i> Spring onions, coriander | 12.50 |
| <i>Spicy Tuna Tartare</i> Wonton crisps, crème fraiche, avocado | 17.50 |
| <i>Potted Salt Beef Brisket</i> Grain mustard, piccalilli, seeded crackers | 12.50 |
| <i>Prawn Cocktail</i> Cucumber, avocado, pink grapefruit, tobiko | 14.00 |

SALADS

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| <i>Caesar Salad</i> Soft boiled egg, pancetta, anchovies, aged Parmesan | 10.50 16.00 |
| <i>Superfood Salad</i> Kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, mixed seeds | 9.50 14.00 |
| <i>Crispy Duck Salad</i> Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing | 12.00 19.50 |
| <i>Add To Your Salad</i> Avocado 5.25 Halloumi 5.00 Chicken 7.00 Smoked Salmon 7.00 | |

BEEF WELLINGTON

Beef Wellington for two, creamy mashed potato, red wine jus
(please allow 45 minutes)

52.50 per person

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.

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| <i>Bone in Sirloin</i> | 12.00/100g |
| <i>Bone in Rib-eye</i> | 12.50/100g |
| <i>Porterhouse</i> | 13.00/100g |
| <i>T-Bone</i> | 13.00/100g |

FROM THE GRILL

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

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| <i>Dry-aged Rib-eye Steak</i> | 43.00 |
| <i>Dry-aged Sirloin Steak</i> | 40.00 |
| <i>Grilled Half Chicken</i> | 25.00 |

Chimichurri
Choice of Sauce 3.00
Béarnaise | Peppercorn | Marrowbone & Shallot | Chimichurri

SIDES

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| <i>Koffmann's Fries</i> | 6.00 |
| <i>Creamy Mashed Potato</i> | 6.50 |
| <i>Macaroni Cheese, Roasted Garlic Crumbs</i> | 7.00 |
| <i>Mixed Leaves, Cherry Tomatoes</i> | 5.50 |
| <i>Hispi Cabbage</i> | 6.50 |
| <i>Honey Roasted Carrots</i> | 6.00 |

MAIN COURSES

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| <i>Roasted Cod</i> Crushed potatoes, artichoke, salted capers, red wine & lemon sauce | 28.00 |
| <i>Slow-roasted Cumbrian Saddleback Pork Belly</i> Braeburn apple sauce | 23.00 |
| <i>Steamed Sea Bream</i> Braised leeks, cherry tomatoes, samphire, brown shrimps | 23.50 |
| <i>Butter Chicken & Cashew Nut Curry</i> Saffron rice, poppadom | 24.00 |
| <i>Baked Spinach & Ricotta Cannelloni</i> Tomato, mornay sauce, basil | 22.00 |
| <i>Fish & Chips</i> Mushy peas, tartare sauce | 22.00 |
| <i>Roast Cauliflower</i> Raw mushroom salad, gremolata | 17.50 |
| <i>Bread Street Kitchen Burger</i> Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffmann's fries | 21.50 |
| <i>Add To Your Burger</i> Avocado 5.25 Fried Egg 3.00 Bacon 3.75 | |

DESSERTS

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| <i>Chocolate Fondant</i> Salted caramel ice cream | 10.00 |
| <i>Pineapple & Kiwi Carpaccio</i> Passion fruit, lime, coconut sorbet | 9.00 |
| <i>Monkey Shoulder Cranachan Cheesecake</i> Raspberry sorbet | 10.00 |
| <i>Sticky Toffee Pudding</i> Vanilla ice cream | 10.00 |
| <i>Selection of Ice Creams & Sorbets</i> | 7.00 |
| <i>Selection of British Cheese</i> Crackers, grapes, chutney | 12.50 |

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

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Adults need around 2000kcal a day.