

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,
lavendar, 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
Beefeater 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
Malfy 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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on your device

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 14.00 Winter leaves, pear, walnuts, chilli honey	Prawn Cocktail 16.00 Cucumber, avocado, pink grapefruit, tobiko
Wagyu Meatballs 16.50 Roast tomato sauce, grilled sourdough	California Roll 17.50 Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy
Spiced Fried Cauliflower 9.50 Coconut yoghurt & herb dressing	Butternut Squash Soup 9.50 Kale pesto, toasted pumpkin seeds
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
Tuna Nicoise Salad Large 21.50 Seared yellowfin tuna, parsley & caper dressing	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	26.50  Sandwich Slow-cooked bbq beef brisket, sesame seed bun, pickled cucumber, bbq sauce, crispy onions, fries
Butter Chicken Curry 21.00 + Add Saffron Rice 4.00 + Add Garlic Naan 3.00 + Add Fries 7.50	24.50 Steamed Sea Bream Moilee sauce, roasted pumpkin, coriander
Chickpea & Courgette Tikka Masala 17.00 + Add Saffron Rice 4.00 + Add Grilled Naan 3.00 + Add Fries 7.50	20.00 Baked Spinach & Ricotta Cannelloni Roasted tomato sauce, parmesan, basil
Chicken Parmigiana 27.00 Roasted tomato sauce, Parma ham, chilli	24.50 BREAD STREET Smash Burger 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
Whole Grilled Sea Bass 32.00 Salsa verde	23.50 BREAD STREET Burger Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, fries + Add Avocado 4.00 + Add Streaky Bacon 4.00 + Add Fried Egg 3.50
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	

MAKE YOUR VISIT EXTRA SPECIAL

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

DESSERTS

Spiced Apple Crumble 10.00 Vanilla ice cream	12.00 BSK Sundae Chocolate, raspberry, lime chantilly
BSK Tiramisu 11.00 Crumbed amaretti	10.00 Black Forest Cheesecake Cherry compote, pistachio ice cream
Sticky Toffee Pudding 11.00 Milk ice cream	Per Scoop 3.00 Ice Creams Salted caramel, pistachio, vanilla, milk
Lincolnshire Poacher Cheese 10.00 Figs, quince, oatcakes	Per Scoop 3.00 Sorbets 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 Per 100g	12.50
Bone-in Prime Rib Per 100g	12.50
Porterhouse Per 100g	13.00

STEAKS

Dry-aged Rib-Eye Steak 10oz	44.00
Dry-aged Sirloin Steak 10oz	42.00

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.



SCAN TO VIEW CALORIES