

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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GORDON RAMSAY
BREAD STREET
KITCHEN & BAR

SNACKS & STARTERS

Mixed Marinated Olives	6.50	Harissa Spiced Nuts	6.50
Bread Basket Butter	6.50	Spicy Tuna Tartare Avocado, crispy wonton, sesame	18.50
Tamarind Spiced Chicken Wings Spring onions, coriander	13.50	Chorizo & Piquillo Pepper Flatbread Fior di latte, rocket	11.00
Burrata Winter leaves, pear, walnuts, chilli honey	14.00	Prawn Cocktail Cucumber, avocado, pink grapefruit, tobiko	16.00
Wagyu Meatballs Roast tomato sauce, grilled sourdough	16.50	California Roll Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy	17.50
Spiced Fried Cauliflower Coconut yoghurt & herb dressing	9.50	Butternut Squash Soup Kale pesto, toasted pumpkin seeds	9.50
Roast Beef Carpaccio Pickled artichokes, truffle dressing	17.00		

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 Roasted garlic crumb	7.75	Buttered Spinach Nutmeg	6.50
Side Salad	5.00	Creamy Mashed Potato	6.75
Honey Roasted Carrots	5.00	Toasted Coconut Rice	4.00

MAINS

Slow Cooked Pork Ribs BBQ glaze, chilli, watercress and shallot salad	36.00	 Sandwich 26.50 Slow-cooked bbq beef brisket, sesame seed bun, pickled cucumber, bbq sauce, crispy onions, fries
Butter Chicken Curry + Add Saffron Rice 4.00 + Add Garlic Naan 3.00 + Add Fries 7.50	21.00	Steamed Sea Bream 24.50 Moilee sauce, roasted pumpkin, coriander + Add Saffron Rice 4.00 + Add Grilled Naan 3.00 + Add Fries 7.50
Chickpea & Courgette Tikka Masala + Add Saffron Rice 4.00 + Add Grilled Naan 3.00 + Add Fries 7.50	17.00	Baked Spinach & Ricotta Cannelloni Roasted tomato sauce, parmesan, basil
Chicken Parmigiana Roasted tomato sauce, Parma ham, chilli	27.00	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
Whole Grilled Sea Bass Salsa verde	32.00	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
Roasted Cod Crushed potatoes, artichoke, capers, red wine & lemon sauce	30.50	
Gordon Ramsay Fish & Chips Mushy peas, tartare sauce	24.50	
Thai Red Prawn Curry Prawn crackers, chilli	22.00	

MAKE YOUR VISIT EXTRA SPECIAL

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

DESSERTS

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