

JOIN US FOR WEEKEND BRUNCH  
Served from 11am

BREAD STREET

KITCHEN & BAR

SUNDAY ROAST WITH ALL THE TRIMMINGS

Served from 12pm on Sundays.

35 day dry-aged sirloin of rare breed beef 25.00

CHAMPAGNE & SPARKLING

Hattingley Valley Classic Cuvée, Hampshire, England NV 13.00

Coeur des Bar, Blanc de Noirs, Devaux, Champagne, France NV 14.50

Besserat de Bellefon, Blanc de Blancs, Champagne, France NV 19.50

COCKTAILS

The BB 12.00  
Bombay Sapphire gin, elderflower, Tio Pepe dry sherry, Rinquiquin, peach aperitif, orange bitters

Zephyr 12.00  
Cardamom-infused vodka, fresh lemon juice, homemade ginger syrup

Grey Goose Royal 13.00  
Grey Goose vodka, Aperol, lemon, passion fruit, prosecco

Love Potion No. 9 13.50  
Croft Pink Port, lemon, raspberry, fresh mint, prosecco

Noble House 13.00  
Patron Reposado tequila, lime, egg white, rose syrup, blackberry

BSK Espresso Martini 13.00  
Bacardi Spiced rum, homemade salted caramel, Espresso

BSK 3 Ways (No. 1-2-3) 13.00  
Our secret mix. Available as 1. Old Fashioned, 2. Sour or 3. Manhattan

Long Night 13.00  
Macallan 12, Campari, Laphroaig 10 year old, crème de banana, crème de cacao dark, Peychaud's bitters

SNACKS & BREAD

Mixed marinated olives 5.00

Harissa spiced nuts 5.00

Padron peppers 7.00

Bread basket with butter 4.00

STARTERS

Tamarind-spiced chicken wings, spring onions, coriander 10.50/15.00

Spicy tuna tartare, wonton crisps 14.50

Beetroot cured salmon, pickled beetroot horseradish crème fraîche 14.50

Classic prawn cocktail, avocado, baby gem lettuce, Mary Rose sauce 14.00

Wagyu meatballs, 'nduja roasted tomato sauce basil pesto, garlic butter sourdough 14.50

Salt and pepper squid 9.50

SALADS

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 9.00/13.00

Crispy duck, watercress, mooli, chili, radish, ginger, sesame seeds, orange and soy dressing 11.50/17.50

Add to your salad:  
Avocado 3.50 Chicken Breast 7.50 Halloumi 5.00

FLAT BREADS

Corn and chorizo sweetcorn puree pulled chicken Coriander mozzarella, spring onion 14.00

Black vinegar tofu, chilli baby bok choy, smoked aubergine 14.00

MAINS & GRILL

Gordon's signature Beef Wellington, honey roasted carrots, red wine jus 47.50pp  
(For 2 people, please allow 45 minutes)

Shepherd's pie, baby vegetables 21.50

Baked spinach and ricotta cannelloni, tomato, mornay sauce and basil 20.50

Whole roasted seabass, herb salad, lemon vinaigrette 23.50

Traditional fish and chips, mushy peas, tartare sauce 20.50

Butter chicken and cashew nut curry, saffron rice poppadom 21.50

Spiced BBQ glazed aubergine, pepper tomato, herb salad 17.50

Smoked BBQ glazed ribs, Schezwan pepper, pickled cabbage slaw 29.00

Half peri-peri roasted chicken, potato pea salad, Persian spices 22.00

Hell's Kitchen Burger, mozzarella, Monterey Jack cheese, jalapeno, aioli, avocado, Koffmann's fries 18.75

10oz rib-eye steak, cherry tomatoes, grilled mushroom, watercress 37.00

SIDES

Macaroni cheese, roasted garlic crumbs 6.00

Spinach, raisin, feta preserved lemon 6.00

Roasted baby carrots, honey glazed 6.00

Grilled broccolini, almond harissa butter 6.00

Chive mash potato 5.00

Sweet potato fries 5.00

Koffmann's fries 5.00

DESSERTS

Chocolate fondant, salted caramel ice cream 9.00

Pineapple and kiwi carpaccio, passion fruit, lime, coconut sorbet 7.50

Sticky toffee pudding, clotted cream ice cream 8.50

Selection of ice cream and sorbets 7.00

BREAKFAST

Mon-Fri from 7.30am – 11am

Traditional English porridge, spiced apple compote 6.00

Vanilla yoghurt, toasted granola, berries 6.00

Ricotta pancakes, honeycomb butter 9.00

Smashed avocado, sourdough, poached eggs, tomato chutney, feta 11.50

Eggs Benedict 11.50  
Eggs Royale 12.00  
Eggs Florentine 10.50

Open omelette with Gruyère cheese, wild mushrooms 12.50

Scrambled eggs, smoked salmon 11.50

Cumberland sausage sandwich 8.00

The English Breakfast 14.50  
Sausage, bacon, tomato, mushroom, baked beans, choice of eggs (scrambled, poached or fried)

The Vegetarian Breakfast 11.50  
Mushrooms, tomato, spinach, quinoa, baked beans, choice of eggs (scrambled, poached or fried)

Sides:  
Baked beans, grilled tomatoes, mushrooms 3.70  
Sausage, halloumi, bacon, black pudding 4.25  
Smoked salmon 6.50

A discretionary 15% service charge will be added to your final bill. All prices are inclusive of 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.