

BREAD STREET

KITCHEN & BAR

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

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

Roasted pepper and tomato soup, crème fraiche, chive 8.50

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 10.00

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

MAINS

Gordon's signature Beef Wellington, honey roasted carrots, red wine jus 96.00
(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

Spiced BBQ glazed aubergine, pepper tomato, herb salad 17.50

Whole roasted seabass, herb salad, lemon vinaigrette 23.50

Traditional fish and chips, mushy peas, tartare sauce 21.00

Butter chicken and cashew nut curry, saffron rice poppadom 22.00

Hell's Kitchen burger, Monterey Jack cheese, Sriracha mayo, Koffmann's fries 19.50

GRILL

10oz dry aged Rib-eye steak, cherry tomatoes, grilled mushroom, watercress 37.00

10oz dry aged Sirloin steak, cherry tomatoes, grilled mushroom, watercress 37.00

Sauces:

Béarnaise 2.00 Peppercorn 2.00 Red wine 2.00

SIDES

Macaroni cheese, roasted garlic crumbs 6.00

Grilled broccolini, almond harissa butter 6.00

Chive mash potato 5.50

Sweet potato fries 5.00

Koffmann's fries 5.50

DESSERTS

Chocolate fondant, salted caramel ice cream 9.50

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

BREAD STREET KITCHEN - THE CITY

Open from 11.30am
Monday to Saturday

We can't wait to see you!
#BreadStreetKitchen

Check out our private dining spaces
To make an enquiry email
privatediningandevents@gordonramsay.com