

Join us for a Ramsay Roast with the family.
Plus, discover our Street Lounge dining experience!

BREAD STREET

KITCHEN & BAR

Pick up your copy of Gordon's Bread Street Kitchen cookbook today to try your favorite dishes at home. Ask your waiter for more details.

Love Potion No. 9
Croft pink port, mint, raspberries,
lemon, Prosecco **13.50**

Grey Goose Royal
Grey Goose, Aperol, lemon, passion fruit, Prosecco **13.00**

Lady Regent
Hendricks, Rinquiquin Peach aperitif,
Elderflower, Lemon, fresh mint **12.00**

Zephyr
Grey Goose vodka, lemon juice, ginger and
cardamom homemade syrup **12.00**

WHET YOUR APPETITE

BSK Espresso Martini
Bacardi Spiced rum, homemade salted
caramel, house blend espresso **13.00**

Long Night **13.00**
Macallan 12, Campari, Laphroaig 10 year old,
Crème de Banana, Crème de Cacao dark,
Peychaud's bitters

Guilty Crown **12.00**
Haku vodka, jasmine tea, honey,
elderflower, lime

Champagne & Sparkling **125ml**

Coeur Des Bar, Blanc de Noir, Devaux,
Champagne, France NV **14.50**

Besserat de Bellefon, Rosé Brut, Champagne,
France NV **19.50**

Hattingley Valley Classic Cuvée, Hampshire,
Southern England NV **12.50**

SNACKS

Mixed marinated olives 5.00	Harissa spiced nuts 5.00	Padron Peppers 7.00	Salt and pepper squid 10.00
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STARTERS

Bread basket 4.00

Roasted pepper and tomato soup, crème fraiche, chive 8.50

Classic prawn cocktail, avocado, baby gem lettuce, pink grapefruit
mary rose juice 14.50

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

Spicy tuna tartare, wonton crisps, crème fraiche, avocado 14.50

Potted salt beef brisket with grain mustard, piccalilli, seeded crackers 12.00

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 avocado 5.00	Add halloumi 5.00	Add smoked salmon 6.50	Add chicken 7.50
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MAINS

Beef Wellington, truffle brie mashed potato,
mixed leaves salad, red wine jus 48.00 per person
(for 2 people, please allow 45 minutes)

Steamed sea bream, braised leeks, cherry tomatoes,
samphire, brown shrimps 22.00

Butter chicken and cashew nut curry,
saffron rice, poppadum 22.00

Roasted cod, crushed potatoes, artichoke,
salted capers, red wine and lemon sauce 24.00

Baked spinach and ricotta cannelloni, tomato,
mornay sauce, basil 21.50

Shepherd pie, baby vegetables 21.50

BSK fish and chips, mushy peas, tartare sauce 21.00

Celeriac Steak, grilled mushrooms, watercress,
Wild rice, mushroom gravy 16.50

BSK burger, Monterrey Jack cheese, Sriracha Mayo,
Koffmann fries 19.50

Add avocado 5.00	Add fried egg 3.00	Add streaky bacon 3.00
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JOSPER CHARCOAL GRILL

Dry-aged rib-eye steak 10oz 40.00

Dry-aged sirloin steak 10oz 38.00

Grilled spatchcocked poussin, chimichurri sauce 24.00

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

Choice of a sauce 2.00
Béarnaise, peppercorn,
marrowbone and shallots sauce, chimichurri

SIDES

Koffmann fries 5.50

Mixed leaves, cherry tomatoes 5.00

Truffle brie mashed potato 6.00

Blistered hispi cabbage,
soy & sesame dressing, 6.00

Macaroni cheese, garlic roasted crumbs 6.00

DESSERTS

Chocolate fondant,
salted caramel ice cream 9.50

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

Monkey Shoulder cranachan cheesecake,
raspberry sorbet 9.00

Selection of British cheese,
crackers, grapes, chutney 12.50

Sticky toffee pudding, vanilla ice cream 8.50

Selection of ice creams and sorbets 7.00

NATIVE & RARE BREED

Selection of dry aged, rare breed beef cuts sourced
from the best British farms, matured in our own
Himalayan Salt dry aged for a minimum of 35 days.

Bone in Prime rib 32oz 100.00

Porterhouse 32oz 110.00