

# BREAD STREET

## KITCHEN

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

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

### Lady Regent

Hendrick's, Rinquiquin Peach aperitif,  
Elderflower, Lemon, fresh mint

12.00

### Grey Goose Royal

Grey Goose, Aperol, lemon, passion fruit,  
Prosecco

13.00

### 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

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

13.00

### Guilty Crown

Haku vodka, jasmine tea, honey,  
elderflower, lime

12.00

### Champagne & Sparkling

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

125ml

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 9.50
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## STARTERS

Bread basket	4.00
Roasted pepper and tomato soup, crème fraiche, chive	8.50
Stracciatella, tomatoes, pine nuts, basil oil	10.50
Chilli glazed prawn skewers, pineapple chutney, lime	12.00
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	11.50

## 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, chilli, radish, ginger, sesame seeds, orange and soy dressing	11.50/17.50

Add avocado	Add halloumi	Add smoked salmon	Add chicken
3.50	5.00	6.50	7.50

## MAINS

Beef Wellington, truffle brie mashed potato,  
mixed leaves salad, red wine jus 47.50 per person

(for 2 people, please allow 45 minutes)

Steamed sea bream, braised leeks, cherry tomatoes,  
samphire, brown shrimps 21.50  
Butter chicken and cashew nut curry,  
saffron rice, poppadum 21.50

Roasted cod, crushed potatoes, artichoke,  
salted capers, red wine and lemon sauce 23.50

Baked spinach and ricotta cannelloni, tomato,  
mornay sauce, basil 21.50  
BSK fish and chips, mushy peas, tartare sauce 20.50

Spiced BBQ glazed aubergine, pepper, tomato  
and herbs salad, 16.50

Dry aged beef burger, Monterey Jack cheese,  
sriracha mayo, triple cooked chips 18.75

Add avocado	Add fried egg	Add streaky bacon
3.50	3.00	3.00

## CHARCOAL GRILL

Dry-aged Chateaubriand 14oz for two 80.00

Dry-aged rib-eye steak 10oz 40.00

Dry-aged sirloin steak 10oz 36.00

10oz Veal cutlet 36.00

Grilled spatchcocked poussin, chimichurri sauce 22.50

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

Choice of a sauce 2.00

Béarnaise, peppercorn,  
marrowbone and shallots sauce, chimichurri

## SIDES

Koffmann's fries 5.00

Mixed leaves, cherry tomatoes 5.00

Truffle brie mashed potato 5.50

Blistered hispi cabbage,  
soy & sesame dressing, 6.00

Macaroni cheese, garlic roasted crumbs 6.00

## DESSERTS

Chocolate fondant,  
salted caramel ice cream 9.00

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

Monkey Shoulder cranachan cheesecake,  
strawberry 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 95.00

Porterhouse 32oz 105.00

Add half a grilled lobster  
with garlic and parsley butter  
25.00