

CHAMPAGNE

Perrier-Jouët, Grand Brut Glass 21.00
Champagne, France

G.H. Mumm, Brut Rosé Glass 22.00
Champagne, France

GIN & TONIC

Classic G&T 8.50
Beefeater Gin, lime, Fever-Tree Indian Tonic

House Special G&T 17.50
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 17.00
Bombay Sapphire Gin, Limoncello & Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 12.50
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries

Ume Plum G&T 15.50
Ki No Bi Kyoto Dry Gin, Akashi Tai Umeshu Plum Sake, lime Fever-Tree Indian Tonic

Botanical G&T 17.50
The Botanist Islay Dry Gin, grapefruit, rosemary, Fever-Tree Refreshingly Light Tonic

SPRITZ

Aperol Spritz 17.00
Aperol, Prosecco, Fever-Tree Soda Water

Sicilian Spritz 17.50
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, Prosecco

Black Forest Bellini 17.75
Monkey 47 Black Forest Gin, peach, Prosecco

Garden 75 17.75
Italicus Bergamot Aperitivo, Tanqueray No.10 Gin, lemon juice, Chandon Garden Spritz

Hugo Spritz 17.75
St Germain, Elderflower liqueur, Fever-Tree soda water, mint, prosecco

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GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

SNACKS & STARTERS

Bread Basket & Butter	6.50	Smoked Almonds	6.50
Nocellara del Belice Olives	6.00	Spicy Tuna Tartare	18.50
Aromatic oil, calabrian chilli		Avocado, crispy wonton, sesame	

Tamarind Spiced Chicken Wings	13.50	Chorizo & Piquillo Pepper Flatbread	11.00
Spring onions, coriander		Fior di latte, rocket	

Burrata	14.50	Prawn Cocktail	16.00
Red pepper tapenade, smoked almonds, carta di musica		Cucumber, avocado, pink grapefruit, tobiko	

Wagyu Meatballs	16.50	Kingfish Crudo	17.50
Roast tomato sauce, grilled sourdough		Citrus dressing, coriander & crispy corn	

Spiced Fried Cauliflower	9.50	Sweetcorn Soup	9.50
Coconut yoghurt & herb dressing		Dover crab crostino, chives	

Beef Tartare	17.50
West country beef, confit egg yolk, malt vinegar crisp	

SALADS

Caesar Salad	BREAD STREET Poke Bowl
Small 12.00 Large 16.00	Small 10.50 Large 16.00
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps	

Tuna Nicoise Salad	Heirloom Tomato Salad
Large 21.50	Small 12.50 Large 16.50
Seared yellowfin tuna, parsley & caper dressing	
Hummus, crispy chickpeas, grilled bread, sumac	

ADD TO YOUR SALAD			
+ Add Avocado	4.00	+ Add Chicken	8.50
+ Add Halloumi	6.00	+ Add Smoked Salmon	8.00

SIDES

BREAD STREET Fries	8.00	Endive Salad	6.00
House seasoning, smoked bacon mayo		Endive, gem, crispy onions, house vinaigrette	

Macaroni Cheese	7.75	BREAD STREET Mash	7.00
Roasted garlic crumb		Garlic butter	

Tenderstem Broccoli	7.50	Grilled Courgettes	8.00
Garlic & anchovy dressing, almonds		Feta, pomegranate, sumac dressing	

Buttered Spinach	6.50	Toasted Coconut Rice	4.00
Nutmeg			

MAINS

Slow Cooked Pork Belly	28.50	idol Sandwich	24.50
British pork, ssamjang, roasted cabbage, charred pickled onions, red chilli		Short rib of British beef, tomato chutney, grilled oyster mushrooms, jack cheese, fries	

Butter Chicken Curry	21.00	Gordon Ramsay Fish & Chips	26.50
+ Add Saffron Rice	4.00	Triple cooked chips, mushy peas, tartare sauce	
+ Add Garlic Naan	3.00		
+ Add Fries	7.00		

Chickpea & Courgette Tikka Masala	17.00	Baked Spinach & Ricotta Cannelloni	20.00
+ Add Saffron Rice	4.00	Roasted tomato sauce, parmesan, basil	
+ Add Grilled Naan	3.00		
+ Add Fries	7.00	Confit Duck Leg	28.50
		Grilled baby gem, peas a la Francaise, red wine jus	

Miso Marinated Chicken	27.50
Carrot & cucumber salad, togarashi, chives	

Baked Orzo	24.50
Spiced lamb sausage, saffron stock, roasted red peppers, zhoug	

Roasted Cod	31.50
Crushed potatoes, artichoke, capers, red wine & lemon sauce	

Thai Red Prawn Curry	22.00
Prawn crackers, chilli	

Steamed Sea Bream	24.50
Chorizo jam, shaved fennel salad, parsley oil	

JOIN US FOR RAMSAY’S
ULTIMATE SUNDAY ROAST

Three roasts. One Board. Built for Sharing. Available until 4pm.

DESSERTS

BREAD STREET Tiramisu	11.00	Chocolate Fondant	11.00
Crumbed amaretti		Honeycomb, salted caramel ice cream	

Sticky Toffee Pudding	11.00
Milk ice cream	

Lime Cheesecake	10.00
Meringue, verbena, almond ice cream	

Lincolnshire Poacher Cheese	10.00
Figs, quince, oatcakes	

Chocolate Fondant	11.00
Honeycomb, salted caramel ice cream	

Ice Creams	Per Scoop 3.00
Salted caramel, almond, vanilla, milk	

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

130.00

LARGE CUTS

A selection of rare breed beef cuts sourced from the best farms, matured in Himalayan salt, dry-aged for a minimum of 35 days. Ideal for sharing!

Miguel Vergara Bone-in Prime Rib	14.50
Per 100g	

Porterhouse	13.00
Per 100g	

STEAKS

Dry-aged Rib-Eye Steak	44.00
10oz	

Australian Wagyu Rump Cap	38.00
8oz	

Dry-aged Miguel Vergara Fillet Steak	49.00
8oz	

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.

