

JOIN US FOR BREAKFAST

Served from 7:30am – 11:30am Mon – Sat & 9am – 11:30am Sun

BREAD STREET

CAFÉ

SUNDAY ROAST WITH ALL THE TRIMMINGS

Served from 12pm on Sundays.
35 day dry-aged sirloin of rare breed beef 25.00

CHAMPAGNE & SPARKLING

Prosecco, FIOL Extra Dry, Italy NV	9.00
Chapel Down, Three Graces, Kent, England 2016	11.00
Coeur des Bar, Blanc de Noirs, Devaux, Champagne, France NV	14.50

COCKTAILS

The BB Bombay Bramble gin, elderflower, sage, lemon	10.00
Lady Regent (HSK London) Hendrick's gin, Rinquiquin peach aperitif, elderflower, lemon, fresh mint	11.00
Grey Goose Royal Grey Goose vodka, Aperol, lemon, passion fruit, Prosecco	11.00
Princess Peach Bombay Sapphire gin, elderflower, Tio Pepe dry sherry, Rinquiquin peach aperitif, orange bitters	10.00
Love Potion No.9 Croft Pink Port, lemon, raspberry, fresh mint, Prosecco	11.50
BSK Espresso Martini Bacardi Spiced rum, homemade salted caramel, Espresso	12.00

SNACKS & BREAD

Mixed marinated olives	3.00
Harissa spiced nuts	3.00
Padron peppers	5.00
Bread basket with butter	3.50

STARTERS

Tamarind-spiced chicken wings, spring onions, coriander	10.50
Spicy tuna tartare, wonton crisps	11.50
Beetroot cured salmon, pickled beetroot, horseradish cream fraiche	12.00
Classic prawn cocktail, avocado, baby gem lettuce, Mary rose sauce	13.50
Salt and pepper squid	9.50

SALADS

Caesar salad, soft-boiled egg, pancetta, anchovies, aged Parmesan	8.00/11.00
Superfood salad, kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts	8.00/11.00
Crispy duck, watercress, mooli, chili, radish, ginger, sesame seeds, orange and soy dressing	9.00/12.00

Add to your salad:

Avocado 2.50	Chicken Breast 4.00	Halloumi 2.50
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MAINS & GRILL

Gordon's signature Beef Wellington for one, honey roasted carrots, red wine jus	29.50
Shepherd's pie, baby vegetables	20.50
Baked spinach and ricotta cannelloni, tomato, mornay sauce and basil	17.00
Whole roasted sea bass, herb salad, lemon vinaigrette	19.00
Traditional fish and chips, mushy peas, tartare sauce	16.50
Butter chicken and cashew nut curry, saffron rice, poppadom	19.00
Half peri-peri rotisserie chicken, potato pea salad, Persian spices	19.00
Hell's Kitchen Burger, mozzarella, Monterey Jack cheese, roasted jalapeno, avocado, Koffmann fries	16.50
Spiced BBQ glazed aubergine, pepper, tomato and herbs salad	16.50
8oz Rib Eye steak, cherry tomatoes, grilled mushroom, watercress	27.00

SANDWICHES

Pork belly "Banh Mi" butter lettuce, fennel, pickled carrot, daikon apple relish	11.50
Wagyu Meatball, nduja roasted tomato sauce spinach, pesto fior di latte	11.50
All sandwiches are served with mixed garden salad or Koffmann fries	

SIDES

Macaroni cheese, roasted garlic crumbs	4.50
Grilled broccolini, almonds harissa butter	4.50
Chive mash potato	4.50
Sweet potato fries	4.50
Koffmann fries	4.50

DESSERTS

Chocolate fondant salted caramel ice cream	6.50
Pineapple and kiwi carpaccio, passion fruit, lime, coconut sorbet	6.50
Sticky toffee pudding, vanilla ice cream	6.50
Selection of ice cream and sorbets	5.00

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.

