

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

GIN & TONIC

House Special G&T	15.75
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
Murcian Lemon G&T	15.75
Bombay 1er Cru Murcian Lemon Gin, Limoncello, Fever-Tree Mediterranean Tonic Water	
Pink Strawberry G&T	14.50
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries	
Japanese G&T	16.00
Ki No Bi Kyoto Dry Gin, Midori Melon Liqueur, lime, Fever-Tree Indian Tonic	

SPRITZ

Sicilian Spritz	15.75
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, FIOL Prosecco	
Rosa Spritz	15.00
Malfy Rosa Pink Grapefruit Gin, Fever-Tree Raspberry Lemonade, FIOL Prosecco	
French 75	16.00
Tanqueray No.10 Gin, lemon juice, Devaux Champagne	
Spring Garden Bellini	15.50
Chandon Garden Spritz, peach, elderflower, lemon, grapefruit	

**DISCOVER OUR
SPRING SET MENU**

2 COURSES FOR £19.50

Weekdays until 6:00pm

CHAMPAGNE

Devaux Coeur Des Bar Blanc de Noir	Glass 14.50
Champagne, France NV	
Veuve Clicquot Ponsardin Yellow Label Brut	Glass 19.00
Champagne, France NV	
Veuve Clicquot Ponsardin Brut Rose	Glass 22.00
Champagne, France NV	

SNACKS & STARTERS

Mixed Marinated Olives	6.50	Harissa Spiced Nuts	6.50
Bread Basket	5.50	Crab on toast	13.00
Butter		Avocado, furikake, lime	
Burrata	14.00	Prawn Cocktail	16.00
Beetroot, caper & raisin dressing, pinenuts, dill, pane carasau		Cucumber, avocado, pink grapefruit, tobiko	
Roasted Scallops In The Shell	15.50	Spicy Tuna Tartare	18.50
Carrot purée, pancetta, apple, ginger		Avocado, crispy wonton, sesame	
Spiced Fried Cauliflower	9.50	Roast Beef Carpaccio	17.00
Coconut yoghurt & herb dressing		Pickled artichokes, truffle dressing	
Tamarind Spiced Chicken Wings	13.50	Saffron Onions & Tear Drop Peppers Flatbread	13.00
Spring onions, coriander		Labneh, herb salad, sumac	
Wagyu Meatballs	16.00	Grilled Asparagus	14.00
Roast tomato sauce, grilled sourdough		Panisse, green mayo, parmesan, almonds	

SALADS

Caesar Salad		Crispy Duck Salad	
Small 12.50 Large 18.00		Small 15.00 Large 21.00	
Soft boiled egg, pancetta, anchovies, aged Parmesan		Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing	
BSK Poke Bowl		ADD TO YOUR SALAD	
Small 10.50 Large 16.00		+ Add Avocado	4.00
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame		+ Add Halloumi	6.00
		+ Add Chicken	8.00
		+ Add Smoked Salmon	7.50

SIDES

Koffmann's Fries	6.50	Creamy Mashed Potato	6.75
Macaroni Cheese	7.75	Fine Green Beans	6.75
Roasted garlic crumb		Pickled shallots, smoked almonds	
Mixed Leaf Salad	5.75	Buttered Spinach	6.50
Cherry tomatoes		Nutmeg	
Honey Roasted Carrots	6.75		

MAINS

Slow Cooked Ribs	36.00		
BBQ glaze, chilli, watercress and shallot salad			
Steamed Sea Bream	25.00	Idiot Sandwich	26.00
Green beans, cherry tomatoes, moilee sauce, herb salad		Braised short rib, cheddar, confit mushrooms, spiced tomato chutney, sourdough bread, Koffmann's fries	
Butter Chicken Curry	18.00	Bread Street Kitchen Burger	23.00
Lamb Rogan Josh	21.00	Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
Keralan Cauliflower Curry	17.00	+ Add Avocado	4.00
+ Add Saffron Rice	4.00	+ Add Streaky Bacon	4.00
+ Add Garlic Roti	3.00	+ Add Fried Egg	3.50
+ Add Fries	6.50	California Roll	19.00
Fish & Chips	23.00	Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy	
Mushy peas, tartare sauce			
Spinach & Ricotta Raviolini	21.00		
Peas, bone marrow, paprika crumb			
Roasted Cod	29.50		
Crushed potatoes, artichoke, capers, red wine & lemon sauce			

MAKE YOUR VISIT EXTRA SPECIAL

Enjoy our Beef Wellington or Bread Street Kitchen Experience from £95 per person – ask your server for more details.

DESSERTS

BSK Sundae	14.00	Black Forest Cheesecake	10.00
Chocolate, raspberry, lime chantilly		Cherry compote, pistachio ice cream	
Chocolate Fondant	10.00	Selection of British Cheese	13.00
Salted caramel ice cream		Crackers, grapes, chutney	
Sticky Toffee Pudding	10.50	Ice Creams & Sorbets	3.00
Milk ice cream		Per Scoop	

THE GRILL

STEAKS

Dry-aged Rib-Eye Steak	44.00
10oz	
Dry-aged Sirloin Steak	42.00
10oz	

SAUCES 3.50 EACH

Béarnaise	
Bone Marrow & Shallot	
Peppercorn	

LARGE CUTS

A selection of Rare Breed beef cuts sourced from the best British farms, matured in our own Himalayan Salt, dry-aged for a minimum of 35 days. Please ask your server for today's selection and prices, they are generally a minimum of 900g and are great for sharing

Bone-in Sirloin	12.50
Per 100g	
Bone-in Prime Rib	12.50
Per 100g	
Porterhouse	13.00
Per 100g	

BEEF WELLINGTON FOR 2 PEOPLE

Classic Ramsay Beef Wellington for two served with creamy mashed potato & red wine jus. Please allow 45 minutes

120.00

KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.