

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

GIN & TONIC

House Special G&T 14.75
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 14.75
Bombay 1er Cru Murcian Lemon Gin, Limoncello, Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 9.50
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries

Japanese G&T 15.00
Ki No Bi Kyoto Dry Gin, Midori Melon Liqueur, lime, Fever-Tree Indian Tonic

SPRITZ

Aperol Spritz 14.00
Aperol, Prosecco, Fever-Tree Soda Water

Sicilian Spritz 14.75
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, Prosecco

Black Forest Bellini 13.00
Monkey 47 Black Forest Gin, spiced peach & apricot, Prosecco

French 75 15.00
Tanqueray No.10 Gin, lemon juice, Devaux Champagne

Strawberry Spritz 14.50
Black Cow Strawberry Vodka, strawberry, lemon juice, Prosecco, Fever-Tree White Grape and Apricot Soda

CHAMPAGNE

Devaux Coeur Des Bar Blanc de Noir Glass 13.50
Champagne, France NV

Veuve Clicquot Ponsardin Yellow Label Brut Glass 18.00
Champagne, France NV

Veuve Clicquot Ponsardin Brut Rose Glass 21.00
Champagne, France NV

DISCOVER OUR SEASONAL SET MENU
2 COURSES FOR £19.50
3 COURSES FOR £24.50
Weekdays until 6:00pm

SNACKS & STARTERS

Mixed Marinated Olives 6.00

Bread Basket 4.95
Butter

Burrata 13.00
Pear, walnuts, chilli honey

Spiced Fried Cauliflower 8.50
Coconut yoghurt & herb dressing

Tamarind Spiced Chicken Wings 12.50
Spring onions, coriander

Wagyu Meatballs 15.00
Roast tomato sauce, grilled sourdough

Crab on Toast 13.00
Avocado, furikake, lime

Harissa Spiced Nuts 5.50

Haggis Bon Bon 9.00
Whisky mayo

Prawn Cocktail 14.75
Cucumber, avocado, pink grapefruit, tobiko

Roasted Scallops in the Shell 15.00
Carrot purée, pancetta, apple, ginger

Spicy Tuna Tartare 17.50
Avocado, crispy wonton, sesame

Cauliflower Velouté 8.00
Hazelnuts, truffle oil, mushroom

Salmon Gravlox 17.00
Shaved fennel, crème fraiche, dill

SALADS

Caesar Salad
Small 10.00 Large 14.00
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps

BSK Poke Bowl
Small 10.50 Large 15.50
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame

Kale Salad
Small 9.00 Large 13.00
Heritage carrots, fennel, almonds, radish, orange dressing

ADD TO YOUR SALAD
+ Avocado 4.00
+ Halloumi 4.00
+ Chicken 6.00
+ Smoked Salmon 5.00

SIDES

Koffmann's Fries 5.50

Macaroni Cheese 7.50
Roasted garlic crumb

Mixed Leaf Salad 4.75
Cherry tomatoes

Grilled Corn 6.50
Chimichurri

Creamy Mashed Potato 5.75

Tenderstem Broccoli 6.50
Romesco sauce, smoked almonds

Buttered Spinach 5.50
Nutmeg

Toasted Coconut Rice 3.50

MAINS

Slow Cooked Pork Ribs 36.00
BBQ glaze, chilli, watercress and shallot salad

Butter Chicken Curry 17.00
+ Saffron Rice 4.00
+ Garlic Naan 3.00
+ Fries 5.50

Chickpea & Butternut Squash Tikka Masala 16.00
+ Saffron Rice 4.00
+ Garlic Naan 3.00
+ Fries 5.50

idiot Sandwich 24.00
Lamb, lettuce, mint chimichurri, Jameson's whiskey mayonnaise, shallots, Koffmann's fries

Thai Red Prawn Curry 20.00
Prawn crackers, chilli

Roasted Cod 27.50
Crushed potatoes, artichoke, capers, red wine & lemon sauce

Steamed Sea Bream 19.00
Bok choy, ginger, soy dressing

Gordon Ramsay Fish & Chips 22.00
Mushy peas, tartare sauce

Mushroom Cannelloni 18.50
Ricotta, fior di latte, parmesan

BREAD STREET Burger 21.00
Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries
+ Avocado 4.00
+ Streaky Bacon 3.00
+ Fried Egg 3.50

Venison Pinwheel Sausage 24.50
Mashed potato, cranberry, kale, red wine jus

BEEF WELLINGTON EXPERIENCE
Enjoy a cocktail on arrival followed by a three-course sharing menu
£90 PER PERSON

DESSERTS

BSK Sundae 11.00
Chocolate, raspberry, lime chantilly

Chocolate Fondant 9.00
Salted caramel ice cream

Sticky Toffee Pudding 9.00
Milk ice cream

Black Forest Cheesecake 9.00
Cherry compote, pistachio ice cream

Apple Crumble 10.00
Custard, vanilla ice cream

Lincolnshire Poacher Cheese 9.00
Figs, quince, oatcakes

Ice Cream 2.50
Vanilla, milk, salted caramel, pistachio
Per scoop

Sorbets 2.50
Mango, coconut, raspberry, dark chocolate
Per scoop

BEEF WELLINGTON

Classic Ramsay Beef Wellington for two served with creamy mashed potato & red wine jus. Please allow 45 minutes.
120.00

THE GRILL

STEAKS

Dry-aged Rib-Eye Steak 44.00
10oz

Dry-aged Sirloin Steak 42.00
10oz

LARGE CUTS

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

Bone-in Sirloin 12.50
Per 100g

Bone-in Prime Rib 12.50
Per 100g

Porterhouse 13.00
Per 100g

SAUCES 3.50 EACH

Béarnaise
Bone Marrow & Shallot
Peppercorn

KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.

