

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	13.00
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 & 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

GORDON RAMSAY

**BREAD STREET**

KITCHEN & BAR

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	13.00	Prawn Cocktail	16.00
Pear, walnuts, chilli honey		Cucumber, avocado, pink grapefruit, tobiko	
Spiced Fried Cauliflower	9.50	Spicy Tuna Tartare	18.50
Coconut yoghurt, herb dressing		Avocado, crispy wonton, sesame	
Tamarind Spiced Chicken Wings	13.50	Salmon Gravlax	17.00
Spring onions, coriander		Shaved fennel, crème fraiche, dill	
Wagyu Meatballs	16.00		
Roast tomato sauce, grilled sourdough			
Cauliflower Velouté	8.00		
Hazelnuts, truffle oil, mushroom			

SALADS

Caesar Salad		BSK Poke Bowl	
Small 12.00 Large 16.00		Small 10.50 Large 16.00	
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps		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	+ Chicken	8.00
+ Halloumi	6.00	+ Smoked Salmon	7.50

SIDES

Koffmann's Fries	6.50	Creamy Mashed Potato	6.75
Macaroni Cheese	7.75	Tenderstem Broccoli	7.00
Roasted garlic crumb		Romesco sauce, smoked almonds	
Mixed Leaf Salad	5.75	Buttered Spinach	6.50
Cherry tomatoes		Nutmeg	
Grilled Corn	7.00	Toasted Coconut Rice	4.00
Chimichurri			

MAINS

Slow Cooked Pork Ribs	36.00	Roasted Cod	29.50
BBQ glaze, chilli, watercress & shallot salad		Crushed potatoes, artichokes, capers, red wine & lemon sauce	
Butter Chicken Curry	18.00	Steamed Sea Bream	19.00
+ Saffron Rice	4.00	Bok choy, ginger & soy dressing	
+ Garlic Naan	3.00	Thai Red Prawn Curry	22.00
+ Fries	6.50	Prawn crackers, chilli	
Chickpea & Butternut Squash Tikka Masala	17.00	<b>BREAD STREET</b> Burger	21.00
+ Saffron Rice	4.00	Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
+ Grilled Naan	3.00	+ Avocado	4.00
+ Fries	6.50	+ Streaky Bacon	4.00
<i>idiot</i> Sandwich	24.00	+ Fried Egg	3.50
Lamb, lettuce, mint chimichurri, Jameson's whiskey mayonnaise, shallots, Koffmann's fries		Venison Pinwheel Sausage	24.50
Mushroom Cannelloni	18.50	Mashed potato, cranberry, kale, red wine jus	
Ricotta, fior di latte, parmesan			
Gordon Ramsay Fish & Chips	22.00		
Mushy peas, tartare sauce			

**BEEF WELLINGTON EXPERIENCE**

Enjoy a cocktail on arrival followed by a three-course sharing menu

**FROM £90**

DESSERTS

BSK Sundae	12.00	Apple Crumble	10.00
Chocolate, raspberry, lime Chantilly		Custard, vanilla ice cream	
Chocolate Fondant	10.00	Lincolnshire Poacher Cheese	9.00
Salted caramel ice cream		Figs, quince, oatcakes	
Sticky Toffee Pudding	10.50	Ice Creams	2.50
Milk ice cream		Per Scoop	
Black Forest Cheesecake	10.00	Sorbets	2.50
Cherry compote, pistachio ice cream		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

Porterhouse	13.00
Per 100g	

SAUCES 3.50 EACH

Béarnaise
Bone Marrow & Shallot
Peppercorn

**KIDS EAT FREE, ALL DAY EVERY DAY!**

Terms & conditions apply.

