

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	
Rosa Spritz	14.00
Malfy Rosa Pink Grapefruit Gin, Fever-Tree Raspberry Lemonade, Prosecco	
French 75	15.00
Tanqueray No.10 Gin, lemon juice, Devaux Champagne	
Spring Garden Bellini	14.00
Chandon Garden Spritz, peach, elderflower, lemon, grapefruit	

DISCOVER OUR SUMMER SET MENU

2 COURSES FOR £17.00

Weekdays until 6:00pm

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	

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

SNACKS & STARTERS

Mixed Marinated Olives	6.00	Harissa Spiced Nuts	5.50
Bread Basket	4.95	Haggis Bon Bon	9.00
Butter		Whisky mayo	
Burrata	13.00	Prawn Cocktail	14.75
Aubergine, datterini tomatoes, pine nuts, basil, toasted ciabatta		Cucumber, avocado, pink grapefruit, tobiko	
Spiced Fried Cauliflower	8.50	Roasted Scallops in the Shell	15.00
Coconut yoghurt & herb dressing		Carrot purée, pancetta, apple, ginger	
Tamarind Spiced Chicken Wings	12.50	Spicy Tuna Tartare	17.50
Spring onions, coriander		Avocado, crispy wonton, sesame	
Wagyu Meatballs	15.00	Roasted Pepper & Tomato Gazpacho	8.00
Roast tomato sauce, grilled sourdough		Basil	
Crab on Toast	13.00		
Avocado, furikake, lime			

SALADS

Caesar Salad	Small 10.00 Large 14.00	Freekeh & Chickpea Salad	Small 12.00 Large 15.00
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps		Radish, spring onions, curly parsley, orange and tahini dressing	
BSK Poke Bowl	Small 10.50 Large 15.50	ADD TO YOUR SALAD	
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame		+ Add Avocado	4.00
		+ Add Halloumi	4.00
		+ Add Chicken	6.00
		+ Add Smoked Salmon	5.00

SIDES

Koffmann's Fries	5.50	Creamy Mashed Potato	5.75
Macaroni Cheese	7.50	Tenderstem Broccoli	6.50
Roasted garlic crumb		Romesco sauce, smoked almonds	
Mixed Leaf Salad	4.75	Buttered Spinach	5.50
Cherry tomatoes		Nutmeg	
Grilled Corn	6.50	Toasted Coconut Rice	3.50
Chimichurri			

MAINS

Slow Cooked Pork Ribs	36.00	Roasted Cod	27.50
BBQ glaze, chilli, watercress and shallot salad		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Butter Chicken Curry	17.00	Potted Crab	28.00
+ Add Saffron Rice 4.00		Crumpets, herb butter, pickles, brown crab mayo	
+ Add Garlic Roti 3.00			
+ Add Fries 5.50		Gordon Ramsay Fish & Chips	
Chickpea & Aubergine Tikka Masala	16.00	Mushy peas, tartare sauce	
+ Add Saffron Rice 4.00		Courgette & Pesto Lasagne	
+ Add Garlic Naan 3.00		15.00	
+ Add Fries 5.50		Fior di latte, basil	
<i>Adopt</i> Sandwich	24.00	BREAD STREET Burger	19.50
Braised short rib, cheddar, confit mushrooms, spiced tomato chutney, sourdough bread, Koffmann's fries		Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
		+ Add Avocado	4.00
		+ Add Streaky Bacon	3.00
		+ Add Fried Egg	3.50
Thai Red Prawn Curry	20.00		
Prawn crackers, chilli			

JOIN US FOR A RAMSAY ROAST

Served with Yorkshire pudding, roasted potatoes, carrots and seasonal vegetables.

SERVED EVERY SUNDAY FROM 12PM

DESSERTS

BSK Sundae	11.00	Black Forest Cheesecake	9.00
Chocolate, raspberry, lime chantilly		Cherry compote, pistachio ice cream	
Chocolate Fondant	9.00	Vanilla Pannacotta	8.00
Salted caramel ice cream		Macerated strawberries, mint	
Sticky Toffee Pudding	9.00	Ice Creams & Sorbets	2.50
Milk ice cream		Per Scoop	

THE GRILL

STEAKS

Dry-aged Rib-Eye Steak	42.00
10oz	
Dry-aged Sirloin Steak	41.00
10oz	

SAUCES 3.00 EACH

Béarnaise
Bone Marrow & Shallot
Peppercorn

RARE BREED PORTERHOUSE SHARING STEAK

Rare Breed porterhouse steak 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

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

110.00

KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.