

CHAMPAGNE

Perrier-Jouët, Grand Brut Glass 21.00
Champagne, France

G.H. Mumm, Brut Rosé Glass 22.00
Champagne, France

GIN & TONIC

House Special G&T 17.50
Monkey 47 Gin, Lillet Rose, elderflower,
lavendar, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 16.50
Bombay Sapphire Gin, Limoncello &
Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 15.00
Beefeater Pink Gin, Lillet Rose, Fever-Tree
Elderflower Tonic, fresh strawberries

Japanese G&T 17.50
Ki No Bi Kyoto Dry Gin, Midori Melon
Liqueur, lime Fever-Tree Indian Tonic

Botanical G&T 17.50
The Botanist Islay Dry Gin, grapefruit,
rosemary, Fever-Tree Refreshingly Light Tonic

SPRITZ

Sicilian Spritz 17.00
Malfy Arancia Blood Orange Gin, Select
Aperitivo, Fever-Tree Mediterranean
Tonic, Prosecco

Black Forest Bellini 17.50
Monkey 47 Black Forest Gin, peach, Prosecco

Garden 75 17.50
Italicus Bergamot Aperitivo, Tanqueray No.10
Gin, lemon juice, Chandon Garden Spritz

Hugo Spritz 17.00
St. Germain Elderflower Liqueur, Fever-Tree
White Grape & Apricot Soda

DISCOVER OUR
SEASONAL SET MENU

2 COURSES 22.00
3 COURSES 27.00

Available all-day Monday to Friday
until 6pm for up to 12 people

GORDON RAMSAY

HEDDON STREET

KITCHEN & BAR

SNACKS & STARTERS

Mixed Marinated Olives	6.50	Harissa Spiced Nuts	6.50
Bread Basket	6.50	Spicy Tuna Tartare	18.50
Butter		Avocado, crispy wonton, sesame	
Tamarind Spiced	13.50	Chorizo & Piquillo Pepper	11.00
Chicken Wings		Flatbread	
Spring onions, coriander		Fior di latte, rocket	
Burrata	14.00	Prawn Cocktail	16.00
Winter leaves, pear, walnuts,		Cucumber, avocado, pink	
chilli honey		grapefruit, tobiko	
Wagyu Meatballs	16.50	California Roll	17.50
Roast tomato sauce, grilled		Snow crab, tobiko, avocado,	
sourdough		cucumber, wasabi, pickled ginger, soy	
Spiced Fried Cauliflower	9.50	Butternut Squash Soup	9.50
Coconut yoghurt & herb dressing		Kale pesto, toasted pumpkin seeds	
Roast Beef Carpaccio	17.00		
Pickled artichokes, truffle dressing			

SALADS

Caesar Salad		BSK Poke Bowl	
Small 12.00 Large 16.00		Small 10.50 Large 16.00	
Confit egg yolk dressing,		Sushi rice, quinoa, mango, radish,	
pancetta crumb, anchovies,		chilli & garlic marinated tofu,	
aged parmesan crisps		edamame, wakame	
Tuna Nicoise Salad		Spiced Carrot Salad	
Large 21.50		Small 12.50 Large 15.00	
Seared yellowfin tuna, parsley &		Seasonal rainbow carrots, hummus,	
caper dressing		sumac, crispy chickpeas, grilled bread	

ADD TO YOUR SALAD

+ Add Avocado	4.00	+ Add Chicken	8.50
+ Add Halloumi	6.00	+ Add Smoked Salmon	8.00

SIDES

Fries	7.50	Buttered Kale	6.00
Macaroni Cheese	7.75	Buttered Spinach	6.50
Roasted garlic crumb		Nutmeg	
Side Salad	5.00	Creamy Mashed Potato	6.75
Honey Roasted Carrots	5.00	Toasted Coconut Rice	4.00

MAINS

Slow Cooked Pork Ribs	36.00	 Sandwich	26.50
BBQ glaze, chilli, watercress		Slow-cooked bbq beef brisket,	
and shallot salad		sesame seed bun, pickled cucumber,	
		bbq sauce, crispy onions, fries	
Butter Chicken Curry	21.00	Steamed Sea Bream	24.50
+ Add Saffron Rice	4.00	Moilee sauce, roasted pumpkin,	
+ Add Garlic Naan	3.00	coriander	
+ Add Fries	7.50	+ Add Saffron Rice	4.00
		+ Add Grilled Naan	3.00
		+ Add Fries	7.50
Chickpea & Courgette	17.00	Whole Grilled Sea Bass	32.00
Tikka Masala		Salsa verde	
+ Add Saffron Rice	4.00	BREAD STREET Smash Burger	24.50
+ Add Grilled Naan	3.00	Triple beef patty, onion ring,	
+ Add Fries	7.50	Roasted tomato sauce, parmesan, basil	
Baked Spinach	20.00		
& Ricotta Cannelloni			
Roasted tomato sauce,			
parmesan, basil			
Chicken Parmigiana	27.00		
Roasted tomato sauce,			
Parma ham, chilli			
Roasted Cod	30.50	BREAD STREET Burger	23.50
Crushed potatoes, artichoke,		Dry-aged beef patty, Monterey	
capers, red wine & lemon sauce		Jack cheese, sriracha mayo, fries	
		+ Add Avocado	4.00
		+ Add Streaky Bacon	4.00
		+ Add Fried Egg	3.50
Gordon Ramsay	24.50		
Fish & Chips			
Mushy peas, tartare sauce			
Thai Red Prawn Curry	22.00		
Prawn crackers, chilli			

DESSERTS

Spiced Apple Crumble	10.00	Black Forest Cheesecake	10.00
Vanilla ice cream		Cherry compote, pistachio ice cream	
BSK Sundae	12.00	Ice Creams	
Chocolate, raspberry, lime chantilly		Per Scoop 3.00	
		Salted caramel, pistachio, vanilla, milk	
BSK Tiramisu	11.00	Sorbets	
Crumbed amaretti		Per Scoop 3.00	
Sticky Toffee Pudding	11.00	Mango, raspberry, coconut,	
Milk ice cream		dark chocolate	
Lincolnshire Poacher	10.00		
Cheese			
Figs, quince, oatcakes			

THE GRILL

BEEF WELLINGTON
FOR 2 PEOPLE

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

125.00

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	

STEAKS

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

SAUCES

Béarnaise	3.50
Bone Marrow & Shallot	3.50
Peppercorn	3.50

KIDS EAT FREE
ALL DAY
EVERY DAY!

ASK YOUR SERVER
FOR MORE DETAILS

Terms & conditions apply.

