

CHAMPAGNE

Perrier-Jouët, Grand Brut Glass 20.00
Champagne, France

G.H. Mumm, Brut Rosé Glass 21.00
Champagne, France

GIN & TONIC

Classic G&T 8.50
Beefeater Gin, lime, Fever-Tree Indian Tonic

House Special G&T 17.00
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 15.50
Bombay Sapphire Gin, Limoncello & Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 11.00
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries

Ume Plum G&T 14.00
Ki No Bi Kyoto Dry Gin, Akashi Tai Umeshu Plum Sake, lime Fever-Tree Indian Tonic

Botanical G&T 15.50
The Botanist Islay Dry Gin, grapefruit, rosemary, Fever-Tree Refreshingly Light Tonic

SPRITZ

Sicilian Spritz 15.00
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, Prosecco

Black Forest Bellini 15.00
Monkey 47 Black Forest Gin, peach, Prosecco

Garden 75 16.00
Italicus Bergamot Aperitivo, Tanqueray No.10 Gin, lemon juice, Chandon Garden Spritz

Hugo Spritz 15.75
St Germain, Elderflower liqueur, Fever-Tree soda water, mint, prosecco

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GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

SNACKS & STARTERS

Bread Basket & Butter 6.50
Nocellara del Belice Olives 6.00
Aromatic oil, calabrian chilli

Tamarind Spiced Chicken Wings 13.50
Spring onions, coriander

Burrata 14.50
Red pepper tapenade, smoked almonds, carta di musica

Wagyu Meatballs 15.00
Roast tomato sauce, grilled sourdough

SALADS

Caesar Salad 11.00
Small 11.00 Large 15.00
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps

BREAD STREET Poke Bowl 15.00
Small 10.00 Large 15.00
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame

SIDES

BREAD STREET Fries 8.00
House seasoning, smoked bacon mayo

Macaroni Cheese 7.75
Roasted garlic crumb

Tenderstem Broccoli 7.50
Garlic & anchovy dressing, almonds

Buttered Spinach 6.50
Nutmeg

Toasted Coconut Rice 4.00

Smoked Almonds 6.50
Spicy Tuna Tartare 18.50
Avocado, crispy wonton, sesame

Prawn Cocktail 16.00
Cucumber, avocado, pink grapefruit, tobiko

Spiced Fried Cauliflower 9.50
Coconut yoghurt & herb dressing

Heirloom Tomato Salad 12.50
Small 12.50 Large 16.50
Hummus, crispy chickpeas, grilled bread, sumac

ADD TO YOUR SALAD
+ Add Avocado 4.00
+ Add Halloumi 6.00
+ Add Chicken 8.50
+ Add Smoked Salmon 6.00

Endive Salad 6.00
Endive, gem, crispy onions, house vinaigrette

BREAD STREET Mash 7.00
Garlic butter

Grilled Courgettes 8.00
Feta, pomegranate, sumac dressing

MAINS

Slow Cooked Pork Belly 28.50
British pork, ssamjang, roasted cabbage, charred pickled onions, red chilli

Butter Chicken Curry 21.00
+ Add Saffron Rice 4.00
+ Add Garlic Naan 3.00
+ Add Fries 7.00

Chickpea & Courgette Tikka Masala 17.00
+ Add Saffron Rice 4.00
+ Add Grilled Naan 3.00
+ Add Fries 7.00

Miso Marinated Chicken 27.50
Carrot & cucumber salad, togarashi, chives

Roasted Cod 31.50
Crushed potatoes, artichoke, capers, red wine & lemon sauce

Thai Red Prawn Curry 22.00
Prawn crackers, chilli

Steamed Sea Bream 24.50
Chorizo jam, shaved fennel salad, parsley oil

**JOIN US FOR RAMSAY’S
ULTIMATE SUNDAY ROAST**
Three roasts. One Board. Built for Sharing. Available until 4pm.

DESSERTS

BREAD STREET Tiramisu 11.00
Crumbed amaretti

Sticky Toffee Pudding 11.00
Milk ice cream

Lime Cheesecake 10.00
Meringue, verbena, almond ice cream

Lincolnshire Poacher Cheese 10.00
Figs, quince, oatcakes

Lillet Sandwich 24.50
Short rib of British beef, tomato chutney, grilled oyster mushrooms, jack cheese, fries

Gordon Ramsay Fish & Chips 26.50
Triple cooked chips, mushy peas, tartare sauce

Baked Spinach & Ricotta Cannelloni 20.00
Roasted tomato sauce, parmesan, basil

BREAD STREET Smash Burger 25.50
Triple beef patty, onion ring, pickles, American cheese, mustard mayo, fries
+ Add Avocado 4.00
+ Add Streaky Bacon 4.00
+ Add Fried Egg 3.50

BREAD STREET Burger 24.50
Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, fries
+ Add Avocado 4.00
+ Add Streaky Bacon 4.00
+ Add Fried Egg 3.50

Chocolate Fondant 11.00
Honeycomb, salted caramel ice cream

Ice Creams Per Scoop 3.00
Salted caramel, almond, vanilla, milk

Sorbets Per Scoop 3.00
Mango, raspberry, coconut, dark chocolate

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

130.00

LARGE CUTS

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

Porterhouse 13.00
Per 100g

STEAKS

Dry-aged Rib-Eye Steak 44.00
10oz

Australian Wagyu Rump Cap 38.00
8oz

Scotch Fillet Steak 49.00
8oz

SAUCES

Béarnaise 3.50

Bone Marrow & Shallot 3.50

Peppercorn 3.50

KIDS EAT
FREE EVERY
WEEKDAY!

ASK YOUR SERVER
FOR MORE DETAILS

Terms & conditions apply.

