

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

DISCOVER OUR BREAKFAST CLASSICS, FROM A FULL ENGLISH TO SMASHED AVOCADO, EVERY WEEKDAY

ENJOY A ROAST WITH ALL THE TRIMMINGS
 DRY-AGED SIRLOIN OF RARE BREED BEEF 27.00
 AVAILABLE SUNDAY FROM 12PM

COCKTAILS

<i>Lady Regent</i> Beefeater Gin, Rinquinquin Peach Aperitif, elderflower, lemon,	13.00	<i>Long Night</i> Chvías 12 Year Old Scotch, Campari, Crème De Banana, Crème De Cacao, Laphroaig, Peychaud's bitter	13.50	<i>Love Potion No. 9</i> Croft Pink Port, lemon, sugar, mint, raspberry, FIOL Prosecco	13.50
<i>Bramble Ramsay</i> Ramsay's Gin, Crème De Mûre, fresh lime juice	12.00	<i>Zephyr</i> Cardamom infused Absolut Blue Vodka, lime, ginger syrup	13.00	<i>Absolut Royale</i> Absolut Elyx, Aperol, lemon, passion fruit, FIOL Prosecco	13.50
		<i>BSK Espresso Martini</i> Havana Spiced Rum, homemade salted caramel, espresso			13.50

CHAMPAGNE

<i>Devaux CdB Blanc de Noirs, Champagne, France NV</i>	15.00
<i>Veuve Clicquot Ponsardin Yellow Label Brut, Champagne, France NV</i>	18.00
<i>Veuve Clicquot Ponsardin Brut Rose, Champagne, France NV</i>	21.00

SNACKS TO SHARE

<i>Mixed Marinated Olives</i>	6.50
<i>Harissa Spiced Nuts</i>	7.50
<i>Salt & Pepper Squid</i>	10.50
<i>Padron Peppers</i>	7.00
<i>Bread Basket & Butter</i>	4.50

STARTERS

<i>Roasted Pepper & Tomato Soup</i> Crème fraîche, chive	9.00
<i>Burrata</i> Heritage beetroot, black olives, pine nuts, dill	14.50
<i>Tamarind Spiced Chicken Wings</i> Spring onions, coriander	12.50
<i>Spicy Tuna Tartare</i> Wonton crisps, crème fraîche, avocado	17.50
<i>Potted Salt Beef Brisket</i> Grain mustard, piccalilli, seeded crackers	12.50
<i>Prawn Cocktail</i> Cucumber, avocado, pink grapefruit, tobiko	14.00

SUSHI & SALADS

<i>California Roll</i> 6 pieces, snow crab, yuzu tobiko, avocado, cucumber, wasabi, pickled ginger, soy	17.50
<i>Dragon Roll</i> 6 pieces, cucumber, avocado, wasabi, pickled ginger, soy	12.00
<i>Caesar Salad</i> Soft boiled egg, pancetta, anchovies, aged Parmesan	10.50 16.00
<i>Superfood Salad</i> Kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, mixed seeds	9.50 14.00
<i>Crispy Duck Salad</i> Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing	12.00 19.50
<i>Add To Your Salad</i> Avocado 5.25 Halloumi 5.00 Chicken 7.00 Smoked Salmon 7.00	

BEEF WELLINGTON

Beef Wellington for two, creamy mashed potato, red wine jus
 (please allow 45 minutes)
 49.50 per person

Ask the team for more information about our Beef Wellington Experience

LARGE CUTS

A selection of Rare Breed beef cuts 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.

<i>Bone in Sirloin</i>	12.00/100g
<i>Bone in Rib-eye</i>	12.50/100g
<i>Porterhouse</i>	13.00/100g
<i>T-Bone</i>	13.00/100g

FROM THE GRILL

All steaks are served with cherry tomatoes, grilled mushroom, watercress

<i>Dry-aged Rib-eye Steak</i>	43.00
<i>Dry-aged Sirloin Steak</i>	40.00
<i>Grilled Spatchcocked Poussin</i>	25.00
Chimichuri	

Choice of Sauce 3.00

Béarnaise | Peppercorn | Marrowbone & Shallot | Chimichuri

SIDES

<i>Koffmann's Fries</i>	6.00
<i>Creamy Mashed Potato</i>	6.50
<i>Macaroni Cheese, Roasted Garlic Crumbs</i>	7.00
<i>Mixed Leaves, Cherry Tomatoes</i>	5.50
<i>Hispi Cabbage</i>	6.50
<i>Honey Roasted Carrots</i>	6.00

MAIN COURSES

<i>Roasted Cod</i> Crushed potatoes, artichoke, salted capers, red wine & lemon sauce	28.00
<i>Slow-roasted Cumbrian Saddleback Pork Belly</i> Braeburn apple sauce	23.00
<i>Steamed Sea Bream</i> Braised leeks, cherry tomatoes, samphire, brown shrimps	23.50
<i>Butter Chicken & Cashew Nut Curry</i> Saffron rice, poppadom	24.00
<i>Baked Spinach & Ricotta Cannelloni</i> Tomato, momay sauce, basil	22.00
<i>Fish & Chips</i> Mushy peas, tartare sauce	22.00
<i>Celeriac Steak</i> Grilled mushroom, watercress, wild rice, mushroom gravy	17.50
<i>Bread Street Kitchen Burger</i> Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffmann's fries	21.50
<i>Add To Your Burger</i> Avocado 5.25 Fried Egg 3.00 Bacon 3.75	

DESSERTS

<i>Chocolate Fondant</i> Salted caramel ice cream	10.00
<i>Pineapple & Kiwi Carpaccio</i> Passion fruit, lime, coconut sorbet	9.00
<i>Monkey Shoulder Cranachan Cheesecake</i> Raspberry sorbet	10.00
<i>Sticky Toffee Pudding</i> Vanilla ice cream	10.00
<i>Selection of Ice Creams & Sorbets</i>	7.00
<i>Selection of British Cheese</i> Crackers, grapes, chutney	12.50

A discretionary 15% service charge will be added to your final bill. Prices include VAT.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Adults need around 2000kcal a day.