

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

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
Confit egg yolk dressing,
pancetta crumb, anchovies,
aged parmesan crisps

Tuna Nicoise Salad Spiced Carrot Salad
Large 21.50 Small 12.50 Large 15.00
Seared yellowfin tuna, parsley &
caper dressing Seasonal rainbow carrots, hummus,
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
BBQ glaze, chilli, watercress
and shallot salad

Butter Chicken Curry 21.00
+ Add Saffron Rice 4.00
+ Add Garlic Naan 3.00
+ Add Fries 7.50

Chickpea & Courgette 17.00
Tikka Masala + Add Saffron Rice 4.00
+ Add Grilled Naan 3.00
+ Add Fries 7.50

Chicken Parmigiana 27.00
Roasted tomato sauce,
Parma ham, chilli

Whole Grilled Sea Bass 32.00
Salsa verde

Roasted Cod 30.50
Crushed potatoes, artichoke,
capers, red wine & lemon sauce

Gordon Ramsay 24.50
Fish & Chips Mushy peas, tartare sauce

Thai Red Prawn Curry 22.00
Prawn crackers, chilli

 Sandwich 26.50
Slow-cooked bbq beef brisket,
sesame seed bun, pickled cucumber,
bbq sauce, crispy onions, fries

Steamed Sea Bream 24.50
Moilee sauce, roasted pumpkin,
coriander

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

BREAD STREET Smash Burger 24.50
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 23.50
Dry-aged beef patty, Monterey
Jack cheese, sriracha mayo, fries
+ Add Avocado 4.00
+ Add Streaky Bacon 4.00
+ Add Fried Egg 3.50

JOIN US FOR A RAMSAY ROAST

Served with Yorkshire pudding, roasted potatoes, carrots
and seasonal vegetables. Served every Sunday from 12pm.

DESSERTS

Spiced Apple Crumble 10.00
Vanilla ice cream

BSK Tiramisu 11.00
Crumbed amaretti

Sticky Toffee Pudding 11.00
Milk ice cream

Lincolnshire Poacher 10.00
Cheese Figs, quince, oatcakes

BSK Sundae 12.00
Chocolate, raspberry, lime chantilly

Black Forest Cheesecake 10.00
Cherry compote, pistachio ice cream

Ice Creams Per Scoop 3.00
Salted caramel, pistachio, 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

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 EVERY
WEEKDAY!

ASK YOUR SERVER
FOR MORE DETAILS

Terms & conditions apply.

SEASONAL
SET
MENU

2 COURSES £22
3 COURSES £27

AVAILABLE
MONDAY TO FRIDAY,
UNTIL 6PM

For up to 12 guests. Ask your server for more details.



SCAN TO VIEW CALORIES