

CHAMPAGNE

Perrier-Jouët, Grand Brut Glass 20.00
Champagne, France

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

GIN & TONIC

House Special G&T 16.50
Monkey 47 Gin, Lillet Rose, elderflower,
lavendar, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 15.00
Bombay Sapphire Gin, Limoncello &
Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 10.50
Beefeater Pink Gin, Lillet Rose, Fever-Tree
Elderflower Tonic, fresh strawberries

Japanese G&T 16.00
Ki No Bi Kyoto Dry Gin, Midori Melon
Liqueur, lime Fever-Tree Indian Tonic

Botanical G&T 16.00
The Botanist Islay Dry Gin, grapefruit,
rosemary, Fever-Tree Refreshingly Light Tonic

SPRITZ

Sicilian Spritz 15.50
Malfy Arancia Blood Orange Gin, Select
Aperitivo, Fever-Tree Mediterranean
Tonic, Prosecco

Black Forest Bellini 15.50
Monkey 47 Black Forest Gin, peach, Prosecco

Garden 75 16.50
Italicus Bergamot Aperitivo, Tanqueray No.10
Gin, lemon juice, Chandon Garden Spritz

Hugo Spritz 16.00
St. Germain Elderflower Liqueur, Fever-Tree
White Grape & Apricot Soda

SEASONAL
SET
MENU

2 COURSES £20

3 COURSES £26*

*COMPLIMENTARY DRINK
INCLUDED

ALL DAY MON-FRI

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

GORDON RAMSAY
BREAD STREET
KITCHEN & BAR

SNACKS & STARTERS

Mixed Marinated Olives	6.00	Harissa Spiced Nuts	6.50
Bread Basket Butter	4.95	Spicy Tuna Tartare Avocado, crispy wonton, sesame	17.50
Wagyu Meatballs Roast tomato sauce, grilled sourdough	15.00	Salt & Pepper Squid Chilli, lemon	11.00
Burrata Winter leaves, pear, walnuts, chilli honey	13.00	Prawn Cocktail Cucumber, avocado, pink grapefruit, tobiko	15.00
Tamarind Spiced Chicken Wings Spring onions, coriander	12.00	Butternut Squash Soup Kale pesto, toasted pumpkin seeds	9.50
Spiced Fried Cauliflower Coconut yoghurt & herb dressing	8.50		

SALADS

Caesar Salad Small 11.00 Large 15.00 Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps	BSK Poke Bowl Small 10.00 Large 15.00 Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame
Spiced Carrot Salad Small 12.50 Large 15.00 Seasonal rainbow carrots, hummus, sumac, crispy chickpeas, grilled bread	

ADD TO YOUR SALAD

+ Add Avocado	4.00	+ Add Chicken	6.00
+ Add Halloumi	5.00	+ Add Smoked Salmon	6.00

SIDES

Fries	5.50	Buttered Kale	6.00
Macaroni Cheese Roasted garlic crumb	7.50	Buttered Spinach Nutmeg	5.50
Side Salad	4.50	Creamy Mashed Potato	5.75
Honey Roasted Carrots	5.00	Toasted Coconut Rice	4.00

MAINS

Slow Cooked Pork Ribs Half Rack 18.00 Full Rack 36.00 BBQ glaze, chilli, watercress and shallot salad	 Sandwich 26.50 Slow-cooked bbq beef brisket, sesame seed bun, pickled cucumber, bbq sauce, crispy onions, fries
Butter Chicken Curry 20.00 + Add Saffron Rice 4.00 + Add Garlic Naan 3.00 + Add Fries 5.50	Steamed Sea Bream 24.50 Moilee sauce, roasted pumpkin, coriander + Add Saffron Rice 4.00 + Add Grilled Naan 3.00 + Add Fries 5.50
Chickpea & Courgette Tikka Masala 16.00 + Add Saffron Rice 4.00 + Add Grilled Naan 3.00 + Add Fries 5.50	Thai Red Prawn Curry 22.00 Prawn crackers, chilli
Baked Spinach & Ricotta Cannelloni 17.00 Roasted tomato sauce, parmesan, basil	BREAD STREET Smash Burger 23.00 Triple beef patty, onion ring, pickles, american cheese, mustard mayo, fries + Add Avocado 4.00 + Add Streaky Bacon 3.00 + Add Fried Egg 4.00
Roasted Cod 27.50 Crushed potatoes, artichoke, capers, red wine & lemon sauce	BREAD STREET Burger 21.50 Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, fries + Add Avocado 4.00 + Add Streaky Bacon 3.00 + Add Fried Egg 4.00
Gordon Ramsay Fish & Chips 22.00 Mushy peas, tartare sauce	

JOIN US FOR A RAMSAY ROAST

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

DESSERTS

Chocolate Brownie 8.50 Vanilla ice cream	Black Forest Cheesecake 9.00 Cherry compote, pistachio ice cream
BSK Sundae 11.00 Chocolate, raspberry, lime chantilly	Ice Creams Per Scoop 2.50 Salted caramel, pistachio, vanilla, milk
BSK Tiramisu 10.00 Crumbed amaretti	Sorbets Per Scoop 2.50 Mango, raspberry, coconut, dark chocolate
Sticky Toffee Pudding 9.00 Milk ice cream	

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

115.00

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

Porterhouse 13.00
Per 100g

STEAKS

Dry-aged Rib-Eye Steak 44.00
10oz

Dry-aged Sirloin Steak 35.00
10oz

SAUCES

Béarnaise 3.50
Bone Marrow & Shallot 3.50
Peppercorn 3.50

KIDS EAT FREE
ALL DAY
EVERYDAY!

ASK YOUR SERVER
FOR MORE DETAILS

Terms & conditions apply.



SCAN TO VIEW CALORIES