

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

GIN & TONIC

Ramsay's G&T	15.50
Ramsay's Gin by Eden Mill, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
Murcian Lemon G&T	15.50
Bombay 1er Cru Murcian Lemon Gin, Limoncello, Fever-Tree Mediterranean Tonic Water	
Pink Strawberry G&T	14.00
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries	
Japanese G&T	15.50
Ki No Bi Kyoto Dry Gin, Midori Melon Liqueur, lime, Fever-Tree Indian Tonic	

SPRITZ

Sicilian Spritz	14.50
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, FIOL Prosecco	
Aperol Spritz	15.75
Aperol, FIOL Prosecco, Fever-Tree Soda Water	
French 75	15.50
Tanqueray No.10 Gin, lemon juice, Devaux Champagne	
Spring Garden Bellini	15.50
Chandon Garden Spritz, peach, elderflower, lemon, grapefruit, Green Chartreuse	

JOIN US FOR BOTTOMLESS BRUNCH EVERY WEEKEND

Enjoy 90 minutes of free-flowing cocktails & prosecco with your brunch. Saturday & Sunday 11am until 2pm

CHAMPAGNE

Devaux Coeur Des Bar Blanc de Noir	Glass 14.50
Champagne, France NV	
Veuve Clicquot Ponsardin Yellow Label Brut	Glass 19.00
Champagne, France NV	
Veuve Clicquot Ponsardin Brut Rose	Glass 22.00
Champagne, France NV	

SNACKS & STARTERS

Mixed Marinated Olives	6.50	Harissa Spiced Nuts	6.50
Bread Basket	5.50	Cider & Onion Soup	9.00
Butter		Montgomery cheddar crouton	
Burrata	14.00	Prawn Cocktail	16.00
Beetroot, caper & raisin dressing, pinenuts, dill, pane carasau		Cucumber, avocado, pink grapefruit, tobiko	
Roasted Scallops In The Shell	15.50	Spicy Tuna Tartare	18.50
Carrot purée, pancetta, apple, ginger		Avocado, crispy wonton, sesame	
Spiced Fried Cauliflower	9.50	Roast Beef Carpaccio	17.00
Coconut yoghurt & herb dressing		Pickled artichokes, truffle dressing	
Tamarind Spiced Chicken Wings	13.50	Cararamelised Onion Flatbread	14.00
Spring onions, coriander		Taleggio, basil pesto, pine nuts	
Wagyu Meatballs	16.00		
Roast tomato sauce, grilled sourdough			

SALADS

Caesar Salad		BSK Poke Bowl	
Small 12.50 Large 18.00		Small 10.50 Large 16.00	
Soft boiled egg, pancetta, anchovies, aged Parmesan		Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame	
Waldorf Salad		ADD TO YOUR SALAD	
Small 12.00 Large 17.00		+ Add Avocado	6.00
Baby gem, carrot, celery, apple, pecans		+ Add Halloumi	6.00
Crispy Duck Salad		+ Add Chicken	8.00
Small 15.00 Large 21.00		+ Add Smoked Salmon	7.50
Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing			

SIDES

Koffmann's Fries	6.50	Creamy Mashed Potato	6.75
Macaroni Cheese	7.75	Fine Green Beans	6.75
Roasted garlic crumb		Pickled shallots, smoked almonds	
Mixed Leaf Salad	5.75	Buttered Spinach	6.50
Cherry tomatoes		Nutmeg	
Honey Roasted Carrots	6.75		

MAINS

Half Native Lobster	42.00	Roasted Cod	29.50
Roast squash, spinach, moilee sauce		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Roasted Steelhead Sea Trout	27.00	Slow Roasted Pork Belly	25.50
Braised lentils, chorizo, crispy kale		Hispi cabbage, pickled onion, chilli, BBQ glaze	
Butter Chicken Curry	18.00	Lamb Rogan Josh	21.00
+ Add Saffron Rice	4.00	+ Add Saffron Rice	4.00
+ Add Garlic Roti	3.00	+ Add Garlic Roti	3.00
+ Add Fries	6.50	+ Add Fries	6.50
Beef Shin Ragu Raviolini	23.00	Keralan Cauliflower Curry	20.00
Herb butter, red wine jus, paprika crumb		Coconut, pomegranate, cashew nuts	
Fish & Chips	23.00	Bread Street Kitchen Burger	23.00
Mushy peas, tartare sauce		Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
Baked Spinach & Ricotta Cannelloni	24.00	+ Add Avocado	6.00
Tomato, Mornay sauce, basil		+ Add Streaky Bacon	4.00
		+ Add Fried Egg	3.50

SUSHI

California Roll	19.00	Dragon Roll	15.00
Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy		Cucumber, avocado, wasabi, pickled ginger, soy	

JOIN US FOR A RAMSAY ROAST

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

DESSERTS

Chocolate Fondant	10.00	Sticky Toffee Pudding	10.50
Salted caramel ice cream		Milk ice cream	
Tropical Fruit Sundae	10.00	Selection of British Cheese	13.00
Mango, pineapple & passionfruit compote, coconut & mango sorbet, coconut foam		Crackers, grapes, chutney	
		Ice Creams & Sorbets	3.00
		Per Scoop	
Black Forest Cheesecake	10.00		
Cherry compote, pistachio ice cream			

BEEF WELLINGTON FOR 2

Beef Wellington for two, creamy mashed potato, red wine jus

PLEASE ALLOW 45 MINUTES

120.00

KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.

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	Porterhouse
12.50 Per 100g	13.00 Per 100g

Bone-in Prime Rib
12.50 Per 100g

THE GRILL

All steaks are served with confit tomatoes, watercress & shallot salad

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

SAUCES 3.50 EACH

Béarnaise | Peppercorn | Bone marrow & shallot