

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

GIN & TONIC	House Special G&T	14.75
	Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
	Murcian Lemon G&T	14.75
	Bombay 1er Cru Murcian Lemon Gin, Limoncello, Fever-Tree Mediterranean Tonic Water	
SPRITZ	Pink Strawberry G&T	13.00
	Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries	
	Japanese G&T	15.00
	Ki No Bi Kyoto Dry Gin, Midori Melon Liqueur, lime, Fever-Tree Indian Tonic	
SPRITZ	Sicilian Spritz	14.75
	Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, FIOL Prosecco	
	Rosa Spritz	14.00
	Malfy Rosa Pink Grapefruit Gin, Fever-Tree Raspberry Lemonade, FIOL Prosecco	
	French 75	15.00
Tanqueray No.10 Gin, lemon juice, Devaux Champagne		
Spring Garden Bellini	14.00	
Chandon Garden Spritz, peach, elderflower, lemon, grapefruit		

**DISCOVER OUR
SPRING SET MENU**
2 COURSES FOR £17.00
Weekdays until 6:00pm

CHAMPAGNE	Devaux Coeur Des Bar Blanc de Noir	Glass 13.50
	Champagne, France NV	
	Veuve Clicquot Ponsardin Yellow Label Brut	Glass 18.00
Champagne, France NV		
Veuve Clicquot Ponsardin Brut Rose	Glass 21.00	
Champagne, France NV		

SNACKS & STARTERS

Mixed Marinated Olives	6.00	Harissa Spiced Nuts	5.50
Bread Basket 4.50 Butter			
Burrata	13.00	Crab on toast	12.00
Beetroot, caper & raisin dressing, pinenuts, dill, pane carasau		Avocado, furikake, lime	
Wagyu Meatballs	15.00	Prawn Cocktail	14.75
Roast tomato sauce, grilled sourdough		Cucumber, avocado, pink grapefruit, tobiko	
Tamarind Spiced Chicken Wings	12.50	Spiced Fried Cauliflower	8.50
Spring onions, coriander		Coconut yoghurt & herb dressing	
Grilled Asparagus	13.00	Spicy Tuna Tartare	17.50
Panisse, green mayo, parmesan, almonds		Avocado, crispy wonton, sesame	

SALADS

Caesar Salad		ADD TO YOUR SALAD	
Small 10.50 Large 16.00		+ Add Avocado	4.00
Soft boiled egg, pancetta, anchovies, aged Parmesan		+ Add Halloumi	4.00
		+ Add Chicken	6.00
		+ Add Smoked Salmon	5.00
BSK Poke Bowl			
Small 10.50 Large 15.50			
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame			

SIDES

Koffmann's Fries	5.50	Creamy Mashed Potato	5.75
Macaroni Cheese	7.50	Fine Green Beans	5.75
Roasted garlic crumb		Pickled shallots, smoked almonds	
Mixed Leaf Salad	4.75	Buttered Spinach	5.50
Cherry tomatoes		Nutmeg	
Honey Roasted Carrots	5.50		

MAINS

Slow Cooked Ribs	36.00	
BBQ glaze, chilli, watercress and shallot salad		
Steamed Sea Bream	24.00	Idiot Sandwich
Green beans, cherry tomatoes, moilee sauce, herb salad		24.00
Butter Chicken Curry	17.00	Braised short rib, cheddar, confit mushrooms, spiced tomato chutney, sourdough bread, Koffmann's fries
Lamb Rogan Josh	20.00	Spinach & Ricotta Raviolini
Keralan Cauliflower Curry	16.00	19.00
+ Add Saffron Rice	4.00	Peas, bone marrow, paprika crumb
+ Add Garlic Roti	3.00	Bread Street Kitchen Burger
+ Add Fries	5.50	20.50
Fish & Chips	21.50	Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries
Mushy peas, tartare sauce		+ Add Avocado
Roasted Cod	27.50	4.00
Crushed potatoes, artichoke, capers, red wine & lemon sauce		+ Add Streaky Bacon
		3.00
		+ 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.

THE GRILL

STEAKS

Dry-aged Rib-Eye Steak	42.00
10oz	
Dry-aged Sirloin Steak	41.00
10oz	

SAUCES 3.00 EACH

- Béarnaise
- Bone Marrow & Shallot
- Peppercorn

RARE BREED PORTERHOUSE SHARING STEAK

Rare Breed porterhouse steak 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 is great for sharing
13.00 Per 100g

BEEF WELLINGTON FOR 2 PEOPLE

Classic Ramsay Beef Wellington for two served with creamy mashed potato & red wine jus. Please allow 45 minutes
110.00

KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.