

CHAMPAGNE

- Devaux, Coeur Des Bar, Blanc De Noir Glass 14.50  
Champagne, France
- 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 17.00  
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic
- Murcian Lemon G&T 16.00  
Bombay Sapphire Gin, Limoncello & Fever-Tree Mediterranean Tonic Water
- Pink Strawberry G&T 14.50  
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries
- Japanese G&T 17.00  
Ki No Bi Kyoto Dry Gin, Midori Melon Liqueur, lime Fever-Tree Indian Tonic
- Botanical G&T 17.00  
The Botanist Islay Dry Gin, grapefruit, rosemary, Fever-Tree Refreshingly Light Tonic

SPRITZ

- Aperol Spritz 15.75  
Aperol, Prosecco, Fever-Tree Soda Water
- Sicilian Spritz 16.00  
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, Prosecco
- Black Forest Bellini 16.00  
Monkey 47 Black Forest Gin, peach, Prosecco
- Garden 75 17.00  
Italicus Bergamot Aperitivo, Tanqueray No.10 Gin, lemon juice, Chandon Garden Spritz
- Strawberry Spritz 16.00  
Black Cow Strawberry Vodka, strawberry, lemon juice, Prosecco, Fever-Tree White Grape & Apricot Soda
- Hugo Spritz 17.00  
St. Germain Elderflower Liqueur, Fever-Tree White Grape & Apricot Soda

DISCOVER OUR SEASONAL SET MENU

2 COURSES 22.00  
3 COURSES 27.00

Available all-day Monday to Thursday and until 6pm on Friday, for up to 12 guests

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

SNACKS & STARTERS

- Mixed Marinated Olives 6.50
- Bread Basket 6.00  
Butter
- Burrata 14.00  
Courgettes, garden peas, basil pesto
- Tamarind Spiced Chicken Wings 13.50  
Spring onions, coriander
- Wagyu Meatballs 16.50  
Roast tomato sauce, grilled sourdough
- Spiced Fried Cauliflower 9.50  
Coconut yoghurt & herb dressing
- Roasted Pepper & Tomato Gazpacho 10.00  
Croutons, herb oil
- Roast Beef Carpaccio 17.00  
Pickled artichokes, truffle dressing
- Harissa Spiced Nuts 6.50
- Steamed Mussels 15.00  
Cider & onion velouté
- Spicy Tuna Tartare 18.50  
Avocado, crispy wonton, sesame
- Chorizo & Piquillo Pepper Flatbread 11.00  
Fior di latte, rocket
- Prawn Cocktail 16.00  
Cucumber, avocado, pink grapefruit, tobiko
- Seared Salmon 15.50  
Ginger & soy dressing, wasabi mayo, mooli
- California Roll 17.50  
Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy

SALADS

- Caesar Salad Small 12.00 Large 16.00  
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps
- Tuna Nicoise Salad Large 21.50  
Seared yellowfin tuna, parsley & caper dressing
- BSK Poke Bowl Small 10.50 Large 16.00  
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame
- Heirloom Tomato Salad Small 12.50 Large 16.50  
Hummus, crispy chickpeas, grilled bread, sumac

ADD TO YOUR SALAD

- + Add Avocado 4.00
- + Add Chicken 8.00
- + Add Halloumi 6.00
- + Add Smoked Salmon 7.50

SIDES

- Koffmann's Fries 7.00
- Side Salad 5.00
- Honey Roasted Carrots 5.00
- Creamy Mashed Potato 6.75
- Toasted Coconut Rice 4.00
- Spring Greens 5.00  
Peas, courgettes, dill butter
- Buttered Spinach 6.50  
Nutmeg
- Macaroni Cheese 7.75  
Roasted garlic crumb

MAINS

- Slow Cooked Pork Ribs 36.00  
BBQ glaze, chilli, watercress and shallot salad
- Butter Chicken Curry 19.00  
+ Add Saffron Rice 4.00  
+ Add Garlic Naan 3.00  
+ Add Fries 7.00
- Chickpea & Courgette Tikka Masala 17.00  
+ Add Saffron Rice 4.00  
+ Add Grilled Naan 3.00  
+ Add Fries 7.00
- Baked Spinach & Ricotta Cannelloni 20.00  
Roasted tomato sauce, parmesan, basil
- Chicken Parmigiana 27.00  
Roasted tomato sauce, Parma ham, chilli
- Roasted Cod 30.50  
Crushed potatoes, artichoke, capers, red wine & lemon sauce
- Gordon Ramsay Fish & Chips 24.00  
Mushy peas, tartare sauce
- Thai Red Prawn Curry 22.00  
Prawn crackers, chilli
- Steamed Sea Bream 28.50  
Mussels, moilee sauce, sauteed spinach, herb salad
- Little* Sandwich 26.00  
Lamb, Monterey Jack cheese, mint chimichurri, Jameson's whiskey mayonnaise, shallots, Koffmann's fries
- Whole Grilled Sea Bass 32.00  
Salsa verde
- BREAD STREET** Smash Burger 24.50  
Triple beef patty, onion ring, pickles, american cheese, mustard mayo, Koffmann's fries  
+ Add Avocado 4.00  
+ Add Streaky Bacon 4.00  
+ Add Fried Egg 3.50
- BREAD STREET** Burger 23.00  
Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries  
+ Add Avocado 4.00  
+ Add Streaky Bacon 4.00  
+ Add Fried Egg 3.50

DESSERTS

- BSK Sundae 12.00  
Chocolate, raspberry, lime chantilly
- BSK Tiramisu 11.00  
Crumbed amaretti
- Sticky Toffee Pudding 11.00  
Milk ice cream
- Black Forest Cheesecake 10.00  
Cherry compote, pistachio ice cream
- Lincolnshire Poacher Cheese 10.00  
Figs, quince, oatcakes
- Strawberry Trifle 11.00  
Pistachio sponge, macerated strawberries, basil
- 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

120.00

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.

