



GIN & TONIC CHAMPAGNE

Perrier-Jouët, Grand Brut	Glass 21.00
Champagne, France	Bottle 120.00
G.H. Mumm, Brut Rosé	Glass 22.00
Champagne, France	Bottle 125.00
Perrier-Jouët, Blason Rosé	Glass 23.00
Champagne, France	Bottle 135.00
Perrier-Jouët, Blanc de Blancs	Bottle 210.00
Champagne, France NV	
House Special G&T	16.50
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
Murcian Lemon G&T	15.75
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	16.00
Ki No Bi Kyoto Dry Gin, Midori Melon Liqueur, lime, Fever-Tree Indian Tonic	
Botanical G&T	15.00
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	15.75
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, Prosecco	
Black Forest Bellini	14.50
Monkey 47 Black Forest Gin, spiced peach & apricot, Prosecco	
Garden 75	16.00
Italicus Bergamot Aperitivo, Tanqueray No.10 Gin, lemon juice, Chandon Garden Spritz	
Strawberry Spritz	15.50
Black Cow Strawberry Vodka, strawberry, lemon juice, Prosecco, Fever-Tree White Grape & Apricot Soda	
Hugo Spritz	15.50
St. Germain Elderflower Liqueur, Fever-Tree Soda Water, mint, Prosecco	

DISCOVER OUR SEASONAL SET MENU

2 COURSES 20.00
3 COURSES 25.00

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	Harissa Spiced Nuts	6.50
Bread Basket	6.00	Crab on Toast	13.00
Butter		Avocado, furikake, lime	
Burrata	14.00	Spicy Tuna Tartare	18.50
Pear, walnuts, chilli honey		Avocado, crispy wonton, sesame	
Tamarind Spiced Chicken Wings	13.50	Roasted Mushroom Flatbread	13.00
Spring onions, coriander		Taleggio, Caramelised Onions	
Wagyu Meatballs	16.50	Prawn Cocktail	16.00
Roast tomato sauce, grilled sourdough		Cucumber, avocado, pink grapefruit, tobiko	
Spiced Fried Cauliflower	9.50	Roast Beef Carpaccio	17.00
Coconut yoghurt & herb dressing		Pickled artichokes, truffle dressing	
Cauliflower Velouté	9.00	Salmon Gravlax	18.00
Hazelnuts, truffle oil, mushroom		Shaved fennel, crème fraîche, dill	

SALADS

Caesar Salad	Small 12.00 Large 16.00	BSK Poke Bowl	Small 10.50 Large 16.00
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps		Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame	
Crispy Duck Salad	Small 15.00 Large 21.00	Harvest Kale Salad	Small 10.00 Large 14.00
Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing		Quinoa, smoked almonds, citrus dressing	
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	Creamy Mashed Potato	6.75
Macaroni Cheese	7.75	Tenderstem Broccoli	7.00
Roasted garlic crumb		Romesco sauce, smoked almonds	
Mixed Leaf Salad	5.75	Buttered Spinach	6.50
Cherry tomatoes		Nutmeg	
Grilled Corn	7.00	Toasted Coconut Rice	4.00
Chimichurri			

MAINS

Slow Cooked Pork Ribs	36.00	Roasted Cod	30.50
BBQ glaze, chilli, watercress and shallot salad		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Butter Chicken Curry	19.00	Edut Sandwich	26.00
+ Add Saffron Rice	4.00	Lamb, Monterey Jack cheese, mint chimichurri, Jameson's whiskey mayonnaise, shallots, Koffmann's fries	
+ Add Garlic Naan	3.00		
+ Add Fries	7.00		
Chickpea & Butternut Squash Tikka Masala	17.00	Steamed Sea Bream	20.00
+ Add Saffron Rice	4.00	Bok choy, ginger & soy dressing	
+ Add Grilled Naan	3.00	Thai Red Prawn Curry	22.00
+ Add Fries	7.00	Prawn crackers, chilli	
California Roll	17.50	Venison Pinwheel Sausage	25.50
Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy		Mashed potato, cranberry, kale, red wine jus	
Mushroom Cannelloni	19.50	BREAD STREET Burger	23.00
Ricotta, fior di latte, parmesan		Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
Gordon Ramsay Fish & Chips	24.00	+ Add Avocado	4.00
Mushy peas, tartare sauce		+ 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

BSK Sundae	12.00	Apple Crumble	11.00
Chocolate, raspberry, lime chantilly		Custard, vanilla ice cream	
Chocolate Fondant	10.00	Lincolnshire Poacher Cheese	10.00
Salted caramel ice cream		Figs, quince, oatcakes	
Sticky Toffee Pudding	11.00	Ice Creams	per scoop 3.00
Milk ice cream		Salted caramel, pistachio, vanilla, milk	
Black Forest Cheesecake	10.00	Sorbets	per scoop 3.00
Cherry compote, pistachio ice cream		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!

Terms & conditions apply.

