



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
Champagne, France NV 210.00

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

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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 13.50 Roasted Mushroom 13.00
Chicken Wings Flatbread Taleggio, Caramelised Onions
Spring onions, coriander

Wagyu Meatballs 16.50 Prawn Cocktail 16.00
Roast tomato sauce, grilled Cucumber, avocado, pink
sourdough 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
Confit egg yolk dressing,
pancetta crumb, anchovies,
aged parmesan crisps

Crispy Duck Salad
Small 15.00 Large 21.00
Watercress, mooli, chilli, radish, ginger,
sesame seeds, orange & soy 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 *adust* Sandwich 26.00
+ Add Saffron Rice 4.00 Lamb, Monterey Jack cheese, mint
+ Add Garlic Naan 3.00 chimichurri, Jameson's whiskey
+ Add Fries 7.00 mayonnaise, shallots, Koffmann's fries

Chickpea & Butternut 17.00 Steamed Sea Bream 20.00
Squash Tikka Masala Bok choi, ginger & soy dressing
+ Add Saffron Rice 4.00
+ 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, Mashed potato, cranberry, kale, red
cucumber, wasabi, pickled ginger, soy 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 24.00 Fish & Chips + Add Avocado 4.00
Mushy peas, tartare sauce + Add Streaky Bacon 4.00
+ Add Fried Egg 3.50

MAKE YOUR VISIT EXTRA SPECIAL

Enjoy our Beef Wellington or Bread Street Kitchen
Experience. Ask your server for more details.

£95 PER PERSON

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.

