

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	

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

SALADS

Caesar Salad		BSK Poke Bowl	
Small 12.00 Large 16.00		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	
Tuna Nicoise Salad		Heirloom Tomato Salad	
Large 21.50		Small 12.50 Large 16.50	
Seared yellowfin tuna, parsley & caper dressing		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	Spring Greens	5.00
Peas, courgettes, dill butter			
Side Salad	5.00	Buttered Spinach	6.50
		Nutmeg	
Honey Roasted Carrots	5.00		
Creamy Mashed Potato	6.75	Macaroni Cheese	7.75
Toasted Coconut Rice	4.00	Roasted garlic crumb	

MAINS

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

DESSERTS

BSK Sundae	12.00	Strawberry Trifle	11.00
Chocolate, raspberry, lime chantilly		Pistachio sponge, macerated strawberries, basil	
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			

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

RAMSAY KIDS

KIDS COME ALONG & ENJOY A MAIN COURSE FOR £10 + DESSERT FOR £4

Available for children aged 10 and under

