



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

SALADS

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

MAINS

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

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

Terms & conditions apply.

