



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
Beekeeper 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 Monday to Friday
11:30am to 6:00pm for up to 12 guests

GORDON RAMSAY
HEDDON STREET
KITCHEN & BAR

SNACKS & STARTERS

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| 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

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| 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**
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| + Add Avocado 4.00 | + Add Chicken 8.00 |
| + Add Halloumi 6.00 | + Add Smoked Salmon 7.50 |

SIDES

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| 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

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| 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

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| 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 EVERY WEEKDAY!

Terms & conditions apply.

