



## GIN &amp; 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

### 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

## HEDDON STREET

## KITCHEN &amp; BAR

### SNACKS & STARTERS

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

### SALADS

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

### MAINS

|  |  |
|--|--|
| Slow Cooked Pork Ribs 36.00<br>BBQ glaze, chilli, watercress<br>and shallot salad  | Roasted Cod 30.50<br>Crushed potatoes, artichoke,<br>capers, red wine & lemon sauce  |
| Butter Chicken Curry 19.00<br>+ Add Saffron Rice 4.00<br>+ Add Garlic Naan 3.00<br>+ Add Fries 7.00                      | <i>adust</i> Sandwich 26.00<br>Lamb, Monterey Jack cheese, mint<br>chimichurri, Jameson's whiskey<br>mayonnaise, shallots, Koffmann's fries  |
| Chickpea & Butternut Squash Tikka Masala 17.00<br>+ Add Saffron Rice 4.00<br>+ Add Grilled Naan 3.00<br>+ Add Fries 7.00 | Steamed Sea Bream 20.00<br>Bok choy, ginger & soy dressing   |
| California Roll 17.50<br>Snow crab, tobiko, avocado,<br>cucumber, wasabi, pickled ginger, soy                            | Thai Red Prawn Curry 22.00<br>Prawn crackers, chilli   |
| Mushroom Cannelloni 19.50<br>Ricotta, fior di latte, parmesan  | Venison Pinwheel Sausage 25.50<br>Mashed potato, cranberry, kale, red<br>wine jus  |
| Gordon Ramsay Fish & Chips 24.00<br>Mushy peas, tartare sauce  | <b>BREAD STREET</b> Burger 23.00<br>Dry-aged beef patty, Monterey<br>Jack cheese, sriracha mayo,<br>Koffmann's fries<br>+ Add Avocado 4.00<br>+ Add Streaky Bacon 4.00<br>+ 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<br>Chocolate, raspberry, lime chantilly             | Apple Crumble 11.00<br>Custard, vanilla ice cream                      |
| Chocolate Fondant 10.00<br>Salted caramel ice cream                  | Lincolnshire Poacher Cheese 10.00<br>Figs, quince, oatcakes            |
| Sticky Toffee Pudding 11.00<br>Milk ice cream                        | Ice Creams per scoop 3.00<br>Salted caramel, pistachio, vanilla, milk  |
| Black Forest Cheesecake 10.00<br>Cherry compote, pistachio ice cream | Sorbets per scoop 3.00<br>Mango, raspberry, coconut, dark<br>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.

