

GORDON RAMSAY

**BREAD STREET**

KITCHEN & BAR

GIN & TONIC

- 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
- Italian 75 16.00  
Italicus Bergamot Aperitivo, Tanqueray No.10 Gin, lemon juice, Devaux Champagne
- 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

CHAMPAGNE

- Devaux Coeur Des Bar Blanc de Noir Glass 14.50  
Champagne, France NV
- Perrier-Jouet Grand Brut Glass 21.00  
Champagne, France NV
- G.H Mumm Brut Rosé Glass 22.00  
Champagne, France NV

**DISCOVER OUR WIDE RANGE OF GIFTS & EXPERIENCES**

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SNACKS & STARTERS

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|--|--|
| 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 sourdough   | Prawn Cocktail 16.00<br>Cucumber, avocado, pink 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

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|---|---|
| Caesar Salad Small 12.00 Large 16.00<br>Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps           | BSK Poke Bowl Small 10.50 Large 16.00<br>Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame |
| Crispy Duck Salad Small 15.00 Large 21.00<br>Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing | Harvest Kale Salad Small 10.00 Large 14.00<br>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<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

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| Slow Cooked Pork Ribs 36.00<br>BBQ glaze, chilli, watercress and shallot salad   | Roasted Cod 30.50<br>Crushed potatoes, artichoke, 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 chimichurri, Jameson's whiskey 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, 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 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 Jack cheese, sriracha mayo, Koffmann's fries<br>+ Add Avocado 4.00<br>+ Add Streaky Bacon 4.00<br>+ 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

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|--|---|
| 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 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.

