

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	
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	

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		

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GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

SNACKS & STARTERS

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

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 Roasted garlic crumb	7.75	Tenderstem Broccoli Romesco sauce, smoked almonds	7.00
Mixed Leaf Salad Cherry tomatoes	5.75	Buttered Spinach Nutmeg	6.50
Grilled Corn Chimichurri	7.00	Toasted Coconut Rice	4.00

MAINS

Slow Cooked Pork Ribs BBQ glaze, chilli, watercress and shallot salad	36.00	Roasted Cod Crushed potatoes, artichoke, capers, red wine & lemon sauce	30.50
Butter Chicken Curry + Add Saffron Rice + Add Garlic Naan + Add Fries	19.00 4.00 3.00 7.00	Adiet Sandwich Lamb, Monterey Jack cheese, mint chimichurri, Jameson's whiskey mayonnaise, shallots, Koffmann's fries	26.00
Chickpea & Butternut Squash Tikka Masala + Add Saffron Rice + Add Grilled Naan + Add Fries	17.00 4.00 3.00 7.00	Steamed Sea Bream Bok choy, ginger & soy dressing	20.00
California Roll Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy	17.50	Thai Red Prawn Curry Prawn crackers, chilli	22.00
Mushroom Cannelloni Ricotta, fior di latte, parmesan	19.50	Venison Pinwheel Sausage Mashed potato, cranberry, kale, red wine jus	25.50
Gordon Ramsay Fish & Chips Mushy peas, tartare sauce	24.00	BREAD STREET Burger Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries + Add Avocado + Add Streaky Bacon + Add Fried Egg	23.00 4.00 4.00 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 Chocolate, raspberry, lime chantilly	12.00	Apple Crumble Custard, vanilla ice cream	11.00
Chocolate Fondant Salted caramel ice cream	10.00	Lincolnshire Poacher Cheese Figs, quince, oatcakes	10.00
Sticky Toffee Pudding Milk ice cream	11.00	Ice Creams Salted caramel, pistachio, vanilla, milk	per scoop 3.00
Black Forest Cheesecake Cherry compote, pistachio ice cream	10.00	Sorbets Mango, raspberry, coconut, dark chocolate	per scoop 3.00

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 Per 100g	12.50
Bone-in Prime Rib Per 100g	12.50
Porterhouse Per 100g	13.00

STEAKS

Dry-aged Rib-Eye Steak 10oz	44.00
Dry-aged Sirloin Steak 10oz	42.00

SAUCES

Béarnaise	3.50
Bone Marrow & Shallot	3.50
Peppercorn	3.50

KIDS EAT
FREE, ALL DAY
EVERYDAY!

Terms & conditions apply.

