

GIN & TONIC

House Special G&T	15.75
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
Murcian Lemon G&T	15.75
Bombay 1er Cru Murcian Lemon 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	

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	

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 Rose	Glass 22.00
Champagne, France NV	

DISCOVER OUR PRIVATE DINING & EVENT SPACES
Ask staff for more details

SNACKS & STARTERS

Mixed Marinated Olives	6.50	Harissa Spiced Nuts	6.50
Bread Basket	5.50	Crab on Toast	13.00
Butter		Avocado, furikake, lime	
Burrata	14.00	Prawn Cocktail	16.00
Pear, walnuts, chilli honey		Cucumber, avocado, pink grapefruit, tobiko	
Spiced Fried Cauliflower	9.50	Spicy Tuna Tartare	18.50
Coconut yoghurt, herb dressing		Avocado, crispy wonton, sesame	
Tamarind Spiced Chicken Wings	13.50	Saffron Onions & Teardrop Peppers Flatbread	13.00
Spring onions, coriander		Labneh, herb salad, sumac	
Wagyu Meatballs	16.00	Roast Beef Carpaccio	17.00
Roast tomato sauce, grilled sourdough		Pickled artichokes, truffle dressing	
Cauliflower Velouté	9.00	Salmon Gravlax	18.00
Hazelnuts, truffle oil, mushroom		Shaved fennel, crème fraiche, dill	

SALADS

Caesar Salad	Small 12.00 Large 16.00	BSK Poke Bowl	Small 10.50 Large 16.00
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps		Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame	
Crispy Duck Salad	Small 15.00 Large 21.00	Kale Salad	Small 10.00 Large 14.00
Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing		Heritage carrots, fennel, almonds, radish, orange dressing	
ADD TO YOUR SALAD			
+ Avocado	4.00	+ Chicken	8.00
+ Halloumi	6.00	+ Smoked Salmon	7.50

SIDES

Koffmann's Fries	6.50	Creamy Mashed Potato	6.75
Macaroni Cheese	7.75	Tenderstem Broccoli	7.00
Roasted garlic crumb		Romesco sauce, smoked almonds	
Mixed Leaf Salad	5.75	Buttered Spinach	6.50
Cherry tomatoes		Nutmeg	
Grilled Corn	7.00	Toasted Coconut Rice	4.00
Chimichurri			

MAINS

Slow Cooked Pork Ribs	36.00	Roasted Cod	29.50
BBQ glaze, chilli, watercress & shallot salad		Crushed potatoes, artichokes, capers, red wine & lemon sauce	
Butter Chicken Curry	18.00	California Roll	17.50
+ Saffron Rice 4.00 + Garlic Naan 3.00 + Fries 6.50		Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy	
Chickpea & Butternut Squash Tikka Masala	17.00	Steamed Sea Bream	20.00
+ Saffron Rice 4.00 + Grilled Naan 3.00 + Fries 6.50		Bok choy, ginger & soy dressing	
<i>idol</i> Sandwich	26.00	Thai Red Prawn Curry	22.00
Lamb, lettuce, mint chimichurri, Jameson's whiskey mayonnaise, shallots, Koffmann's fries		Prawn crackers, chilli	
Mushroom Cannelloni	19.50	BREAD STREET Burger	23.00
Ricotta, fior di latte, parmesan		Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
Gordon Ramsay Fish & Chips	23.00	+ Avocado	4.00
Mushy peas, tartare sauce		+ Streaky Bacon	4.00
		+ Fried Egg	3.50
		Venison Pinwheel Sausage	25.50
		Mashed potato, cranberry, kale, red wine jus	

MAKE YOUR VISIT EXTRA SPECIAL
Enjoy our Beef Wellington or Bread Street Kitchen Experience. Ask your server for more details.
FROM £95

DESSERTS

BSK Sundae	12.00	Apple Crumble	11.00
Chocolate, raspberry, lime Chantilly		Custard, vanilla ice cream	
Chocolate Fondant	10.00	Lincolnshire Poacher Cheese	10.00
Salted caramel ice cream		Figs, quince, oatcakes	
Sticky Toffee Pudding	10.50	Ice Creams	3.00
Milk ice cream		Salted caramel, pistachio, vanilla, milk	
Black Forest Cheesecake	10.00	Sorbets	3.00
Cherry compote, pistachio ice cream		Mango, raspberry, coconut, dark chocolate	

BEEF WELLINGTON

Classic Ramsay Beef Wellington for two served with creamy mashed potato & red wine jus. Please allow 45 minutes
120.00

THE GRILL

STEAKS

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

LARGE CUTS

A selection of rare breed beef cuts sourced from the best British farms, matured in Himalayan salt, dry-aged for a minimum of 35 days. Ideal for sharing

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

SAUCES 3.50 EACH

- Béarnaise
- Bone Marrow & Shallot
- Peppercorn

KIDS EAT FREE EVERY WEEKDAY!

Terms & conditions apply.



SCAN TO VIEW CALORIES