

GIN & TONIC

- House Special G&T 14.75
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic
- Murcian Lemon G&T 14.75
Bombay 1er Cru Murcian Lemon Gin, Limoncello, Fever-Tree Mediterranean Tonic Water
- Pink Strawberry G&T 9.50
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries
- Japanese G&T 15.00
Ki No Bi Kyoto Dry Gin, Midori Melon Liqueur, lime, Fever-Tree Indian Tonic

SPRITZ

- Aperol Spritz 14.00
Aperol, Prosecco, Fever-Tree Soda Water
- Sicilian Spritz 14.75
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, Prosecco
- Black Forest Bellini 13.00
Monkey 47 Black Forest Gin, spiced peach & apricot, Prosecco
- French 75 15.00
Tanqueray No.10 Gin, lemon juice, Devaux Champagne
- Strawberry Spritz 14.50
Black Cow Strawberry Vodka, strawberry, lemon juice, Prosecco, Fever-Tree White Grape and Apricot Soda

CHAMPAGNE

- Devaux Coeur Des Bar Blanc de Noir Glass 13.50
Champagne, France NV
- Veuve Clicquot Ponsardin Yellow Label Brut Glass 18.00
Champagne, France NV
- Veuve Clicquot Ponsardin Brut Rose Glass 21.00
Champagne, France NV

DISCOVER OUR SEASONAL SET MENU

2 COURSES FOR £19.50
3 COURSES FOR £24.50

Weekdays until 6:00pm

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

SNACKS & STARTERS

- Mixed Marinated Olives 6.00
- Bread Basket 4.95
Butter
- Burrata 13.00
Pear, walnuts, chilli honey
- Spiced Fried Cauliflower 8.50
Coconut yoghurt & herb dressing
- Tamarind Spiced Chicken Wings 12.50
Spring onions, coriander
- Wagyu Meatballs 15.00
Roast tomato sauce, grilled sourdough
- Crab on Toast 13.00
Avocado, furikake, lime
- Harissa Spiced Nuts 5.50
- Haggis Bon Bon 9.00
Whisky mayo
- Prawn Cocktail 14.75
Cucumber, avocado, pink grapefruit, tobiko
- Roasted Scallops in the Shell 15.00
Carrot purée, pancetta, apple, ginger
- Spicy Tuna Tartare 17.50
Avocado, crispy wonton, sesame
- Cauliflower Velouté 8.00
Hazelnuts, truffle oil, mushroom

SALADS

- Caesar Salad Small 10.00 Large 14.00
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps
- BSK Poke Bowl Small 10.50 Large 15.50
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame
- Kale Salad Small 9.00 Large 13.00
Heritage carrots, fennel, almonds, radish, orange dressing
- ADD TO YOUR SALAD
 - + Avocado 4.00
 - + Halloumi 4.00
 - + Chicken 6.00
 - + Smoked Salmon 5.00

SIDES

- Koffmann's Fries 5.50
- Macaroni Cheese 7.50
Roasted garlic crumb
- Mixed Leaf Salad 4.75
Cherry tomatoes
- Grilled Corn 6.50
Chimichurri
- Creamy Mashed Potato 5.75
- Tenderstem Broccoli 6.50
Romesco sauce, smoked almonds
- Buttered Spinach 5.50
Nutmeg
- Toasted Coconut Rice 3.50

MAINS

- Slow Cooked Pork Ribs 36.00
BBQ glaze, chilli, watercress and shallot salad
- Butter Chicken Curry 17.00
+ Saffron Rice 4.00
+ Garlic Naan 3.00
+ Fries 5.50
- Chickpea & Butternut Squash Tikka Masala 16.00
+ Saffron Rice 4.00
+ Garlic Naan 3.00
+ Fries 5.50
- idiot Sandwich 24.00
Lamb, lettuce, mint chimichurri, Jameson's whiskey mayonnaise, shallots, Koffmann's fries
- Thai Red Prawn Curry 20.00
Prawn crackers, chilli
- Roasted Cod 27.50
Crushed potatoes, artichoke, capers, red wine & lemon sauce
- Steamed Sea Bream 19.00
Bok choy, ginger, soy dressing
- Gordon Ramsay Fish & Chips 22.00
Mushy peas, tartare sauce
- Mushroom Cannelloni 18.50
Ricotta, fior di latte, parmesan
- BREAD STREET Burger 21.00
Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries
+ Avocado 4.00
+ Streaky Bacon 3.00
+ Fried Egg 3.50
- Venison Pinwheel Sausage 24.50
Mashed potato, cranberry, kale, red wine jus

BEEF WELLINGTON EXPERIENCE

Enjoy a cocktail on arrival followed by a three-course sharing menu

£90 PER PERSON

DESSERTS

- BSK Sundae 11.00
Chocolate, raspberry, lime chantilly
- Chocolate Fondant 9.00
Salted caramel ice cream
- Sticky Toffee Pudding 9.00
Milk ice cream
- Black Forest Cheesecake 9.00
Cherry compote, pistachio ice cream
- Apple Crumble 10.00
Custard, vanilla ice cream
- Lincolnshire Poacher Cheese 9.00
Figs, quince, oatcakes
- Ice Cream 2.50
Vanilla, milk, salted caramel, pistachio
Per scoop
- Sorbets 2.50
Mango, coconut, raspberry, dark chocolate
Per scoop

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

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

- Porterhouse 13.00
Per 100g

SAUCES 3.50 EACH

- Béarnaise
- Bone Marrow & Shallot
- Peppercorn

KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.

