

GIN & TONIC

House Special G&T	15.50
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
Murcian Lemon G&T	14.75
Bombay Sapphire 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	
Botanical G&T	14.00
The Botanist Islay Dry Gin, grapefruit, rosemary, Fever-Tree Refreshingly Light 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	
Italian 75	15.00
Italicus Bergamot Aperitivo, Tanqueray No.10 Gin, lemon juice, Devaux Champagne	
Strawberry Spritz	14.50
Black Cow Strawberry Vodka, strawberry, lemon juice, Prosecco, Fever-Tree White Grape & Apricot Soda	
Hugo Spritz	14.50
St. Germain Elderflower Liqueur, Fever-Tree Soda Water, mint, Prosecco	

CHAMPAGNE

Devaux Coeur Des Bar Blanc de Noir	Glass 13.50
Champagne, France NV	
Perrier-Jouet Grand Brut	Glass 20.00
Champagne, France NV	
G.H Mumm Brut Rosé	Glass 21.00
Champagne, France NV	

DISCOVER OUR FESTIVE SET MENU

2 COURSES 24.50
3 COURSES 29.50

Weekdays until 18:00 up to 6 guests only

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

SNACKS & STARTERS

Mixed Marinated Olives	6.00	Harissa Spiced Nuts	5.50
Bread Basket	5.45	Crab on Toast	13.00
Butter		Avocado, furikake, lime	
Burrata	13.00	Spicy Tuna Tartare	17.50
Pear, walnuts, chilli honey		Avocado, crispy wonton, sesame	
Tamarind Spiced Chicken Wings	12.50	Roasted Scallops in the Shell	15.00
Spring onions, coriander		Carrot purée, pancetta, apple, ginger	
Wagyu Meatballs	16.50	Prawn Cocktail	14.75
Roast tomato sauce, grilled sourdough		Cucumber, avocado, pink grapefruit, tobiko	
Spiced Fried Cauliflower	8.50	Haggis Bon Bons	9.00
Coconut yoghurt & herb dressing		Whisky mayonnaise	
Cauliflower Velouté	8.00		
Hazelnuts, truffle oil, mushroom			

SALADS

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

SIDES

Koffmann's Fries	6.00	Creamy Mashed Potato	5.75
Macaroni Cheese	7.50	Tenderstem Broccoli	6.50
Roasted garlic crumb		Romesco sauce, smoked almonds	
Mixed Leaf Salad	4.75	Buttered Spinach	5.50
Cherry tomatoes		Nutmeg	
Grilled Corn	6.50	Toasted Coconut Rice	3.50
Chimichurri			

MAINS

Slow Cooked Pork Ribs	36.00	Roasted Cod	28.50
BBQ glaze, chilli, watercress and shallot salad		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Butter Chicken Curry	18.00	<i>adust</i> Sandwich	24.00
+ Add Saffron Rice 4.00		Lamb, Monterey Jack cheese, mint chimichurri, Jameson's whiskey mayonnaise, shallots, Koffmann's fries	
+ Add Grilled Naan 3.00			
+ Add Fries 6.00			
Chickpea & Butternut Squash Tikka Masala	16.00	Steamed Sea Bream	19.00
+ Add Saffron Rice 4.00		Bok choy, ginger & soy dressing	
+ Add Grilled Naan 3.00		Venison Pinwheel Sausage	24.50
+ Add Fries 6.00		Mashed potato, cranberry, kale, red wine jus	
Mushroom Cannelloni	18.50	BREAD STREET Burger	21.00
Ricotta, fior di latte, parmesan		Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
Gordon Ramsay Fish & Chips	23.00	+ Add Avocado	4.00
Mushy peas, tartare sauce		+ Add Streaky Bacon	4.00
Thai Red Prawn Curry	20.00	+ Add Fried Egg	3.50
Prawn crackers, chilli			

JOIN US FOR A RAMSAY ROAST

Served with Yorkshire pudding, roasted potatoes, carrots and seasonal vegetables.

SERVED EVERY SUNDAY FROM 12PM

DESSERTS

BSK Sundae	11.00	Apple Crumble	10.00
Chocolate, raspberry, lime chantilly		Custard, vanilla ice cream	
Chocolate Fondant	9.00	Lincolnshire Poacher Cheese	9.00
Salted caramel ice cream		Figs, quince, oatcakes	
Sticky Toffee Pudding	9.50	Ice Creams	per scoop 2.50
Milk ice cream		Salted caramel, pistachio, vanilla, milk	
Black Forest Cheesecake	9.00	Sorbets	per scoop 2.50
Cherry compote, pistachio ice cream		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

RARE BREED PORTERHOUSE SHARING STEAK

Rare Breed porterhouse steak 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

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 ALL DAY, EVERYDAY!

Terms & conditions apply.

