

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	Harissa Spiced Nuts	5.50
Bread Basket	4.95	Crab on Toast	13.00
Butter		Avocado, furikake, lime	
Burrata	13.00	Prawn Cocktail	14.75
Pear, walnuts, chilli honey		Cucumber, avocado, pink grapefruit, tobiko	
Spiced Fried Cauliflower	8.50	Spicy Tuna Tartare	17.50
Coconut yoghurt & herb dressing		Avocado, crispy wonton, sesame	
Tamarind Spiced Chicken Wings	12.50	Cauliflower Velouté	8.00
Spring onions, coriander		Hazelnuts, truffle oil, mushroom	
Wagyu Meatballs	15.00	Salmon Gravlax	17.00
Roast tomato sauce, grilled sourdough		Shaved fennel, crème fraiche, dill	

SALADS

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

SIDES

Koffmann's Fries	5.50	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	27.50
BBQ glaze, chilli, watercress and shallot salad		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Butter Chicken Curry	17.00	Steamed Sea Bream	19.00
+ Saffron Rice	4.00	Bok choy, ginger, soy dressing	
+ Garlic Naan	3.00	Gordon Ramsay Fish & Chips	22.00
+ Fries	5.50	Mushy peas, tartare sauce	
Chickpea & Butternut Squash Tikka Masala	16.00	Mushroom Cannelloni	18.50
+ Saffron Rice	4.00	Ricotta, fior di latte, parmesan	
+ Garlic Naan	3.00	BREAD STREET Burger	21.00
+ Fries	5.50	Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
Idiot Sandwich	24.00	+ Avocado	4.00
Lamb, lettuce, mint chimichurri, Jameson's whiskey mayonnaise, shallots, Koffmann's fries		+ Streaky Bacon	3.00
Thai Red Prawn Curry	20.00	+ Fried Egg	3.50
Prawn crackers, chilli		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	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	9.00	Ice Cream	2.50
Milk ice cream		Vanilla, milk, salted caramel, pistachio	
Black Forest Cheesecake	9.00	Sorbets	2.50
Cherry compote, pistachio ice cream		Mango, coconut, raspberry, 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

Porterhouse	13.00
Per 100g	

SAUCES 3.50 EACH

Béarnaise
Bone Marrow & Shallot
Peppercorn

KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.

