

GORDON RAMSAY

HEDDON STREET

KITCHEN

SNACKS & STARTERS

Mixed Marinated Olives	6.50	Harissa Spiced Nuts	6.50
Bread Basket Butter	5.50	Crab on Toast Avocado, furikake, lime	13.00
Burrata Aubergine, datterini tomatoes, pine nuts, basil, toasted ciabatta	14.00	Prawn Cocktail Cucumber, avocado, pink grapefruit, tobiko	16.00
Spiced Fried Cauliflower Coconut yoghurt & herb dressing	9.50	Spicy Tuna Tartare Avocado, crispy wonton, sesame	18.50
Tamarind Spiced Chicken Wings Spring onions, coriander	13.50	Saffron Onions & Tear Drop Peppers Flatbread Labneh, herb salad, sumac	13.00
Wagyu Meatballs Roast tomato sauce, grilled sourdough	16.00	Roast Beef Carpaccio Pickled artichokes, truffle dressing	17.00
Roasted Pepper & Tomato Gazpacho Basil	9.00	Stone Bass Ceviche Wakame, horseradish, puffed corn, avocado puree, ginger dressing	16.00

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
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Crispy Duck Salad Small 15.00 Large 21.00 Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing	Freekeh & Chickpea Salad Small 13.00 Large 16.00 Radish, spring onions, curly parsley, orange and tahini dressing
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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	6.50	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	29.50
Butter Chicken Curry + Add Saffron Rice + Add Garlic Naan + Add Fries	18.00 4.00 3.00 6.50	California Roll Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy	17.50
Chickpea & Aubergine Tikka Masala + Add Saffron Rice + Add Garlic Naan + Add Fries	17.00 4.00 3.00 6.50	Potted Devon Crab Crumpets, herb butter, pickles, brown crab mayo	29.00
 Sandwich Braised short rib, cheddar, confit mushrooms, spiced tomato chutney, sourdough bread, Koffmann's fries	26.00	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
Courgette & Pesto Lasagne Fior di latte, basil	16.00	Gordon Ramsay Fish & Chips Mushy peas, tartare sauce	23.00

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	Black Forest Cheesecake Cherry compote, pistachio ice cream	10.00
Chocolate Fondant Salted caramel ice cream	10.00	Vanilla Pannacotta Macerated strawberries, mint	9.00
Sticky Toffee Pudding Milk ice cream	10.50	Ice Creams & Sorbets Per Scoop	3.00

THE GRILL

STEAKS

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

SAUCES 3.50 EACH

Béarnaise	
Bone Marrow & Shallot	
Peppercorn	

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

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

KIDS EAT FREE EVERY WEEKDAY!

Terms & conditions apply.

GIN & TONIC

SPRITZ

CHAMPAGNE

House Special G&T Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	15.75
Murcian Lemon G&T Bombay 1er Cru Murcian Lemon Gin, Limoncello, Fever-Tree Mediterranean Tonic Water	15.75
Pink Strawberry G&T Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries	14.50
Japanese G&T Ki No Bi Kyoto Dry Gin, Midori Melon Liqueur, lime, Fever-Tree Indian Tonic	16.00
Aperol Spritz Aperol, Prosecco, Fever-Tree Soda Water	15.75
Sicilian Spritz Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, Prosecco	15.75
Rosa Spritz Malfy Rosa Pink Grapefruit Gin, Fever-Tree Raspberry Lemonade, Prosecco	15.00
French 75 Tanqueray No.10 Gin, lemon juice, Devaux Champagne	16.00
Spring Garden Bellini Chandon Garden Spritz, peach, elderflower, lemon, grapefruit	15.50

**DISCOVER OUR
SUMMER SET MENU
2 COURSES FOR £19.50**

Weekdays until 6:00pm

Devaux Coeur Des Bar Blanc de Noir Champagne, France NV	Glass 14.50
Veuve Clicquot Ponsardin Yellow Label Brut Champagne, France NV	Glass 19.00
Veuve Clicquot Ponsardin Brut Rose Champagne, France NV	Glass 22.00