

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

GIN & TONIC

House Special G&T	16.50
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
Murcian Lemon G&T	15.75
Bombay Sapphire 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	
Botanical G&T	15.00
The Botanist Islay Dry Gin, grapefruit, rosemary, Fever-Tree Refreshingly Light 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	
Hugo Spritz	15.50
St. Germain Elderflower Liqueur, Fever-Tree Soda Water, mint, Prosecco	

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 Rosé	Glass 22.00
Champagne, France NV	

DISCOVER OUR SEASONAL SET MENU

2 COURSES 20.00
3 COURSES 25.00

INCLUDES A COCKTAIL OR MOCKTAIL

Available all day, Sunday to Friday

SNACKS & STARTERS

Mixed Marinated Olives	6.50	Harissa Spiced Nuts	6.50
Bread Basket	6.00	Crab on Toast	13.00
Butter		Avocado, furikake, lime	
Burrata	14.00	Spicy Tuna Tartare	18.50
Pear, walnuts, chilli honey		Avocado, crispy wonton, sesame	
Tamarind Spiced Chicken Wings	13.50	Prawn Cocktail	16.00
Spring onions, coriander		Cucumber, avocado, pink grapefruit, tobiko	
Wagyu Meatballs	16.50	Haggis Bon Bons	9.00
Roast tomato sauce, grilled sourdough		Whisky mayo	
Spiced Fried Cauliflower	9.50	Roasted Scallops in the Shell	15.00
Coconut yoghurt & herb dressing		Carrot puree, pancetta, apple, ginger	
Cauliflower Velouté	9.00		
Hazelnuts, truffle oil, mushroom			

SALADS

Caesar Salad		Harvest Kale Salad	
Small 12.00 Large 16.00		Small 10.00 Large 14.00	
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps		Quinoa, smoked almonds, citrus dressing	
BSK Poke Bowl		ADD TO YOUR SALAD	
Small 10.50 Large 16.00		+ Add Avocado	4.00
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame		+ Add Halloumi	6.00
		+ Add Chicken	8.00
		+ Add Smoked Salmon	7.50

SIDES

Koffmann's Fries	7.00	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	30.50
BBQ glaze, chilli, watercress and shallot salad		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Butter Chicken Curry	19.00	<i>adust</i> Sandwich	26.00
+ Add Saffron Rice	4.00	Lamb, Monterey Jack cheese, mint chimichurri, Jameson's whiskey mayonnaise, shallots, Koffmann's fries	
+ Add Garlic Naan	3.00		
+ Add Fries	7.00	Thai Red Prawn Curry	22.00
Chickpea & Butternut Squash Tikka Masala	17.00	Prawn crackers, chilli	
+ Add Saffron Rice	4.00	Venison Pinwheel Sausage	25.50
+ Add Grilled Naan	3.00	Mashed potato, cranberry, kale, red wine jus	
+ Add Fries	7.00	BREAD STREET Burger	23.00
Mushroom Cannelloni	19.50	Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
Ricotta, fior di latte, parmesan		+ Add Avocado	4.00
Gordon Ramsay Fish & Chips	24.00	+ Add Streaky Bacon	4.00
Mushy peas, tartare sauce		+ Add Fried Egg	3.50
Steamed Sea Bream	20.00		
Bok choy, ginger & soy dressing			

JOIN US FOR A RAMSAY ROAST

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

SERVED EVERY SUNDAY FROM 12PM

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	11.00	Ice Creams	per scoop 3.00
Milk ice cream		Salted caramel, pistachio, vanilla, milk	
Black Forest Cheesecake	10.00	Sorbets	per scoop 3.00
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

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	12.50
Per 100g	
Bone-in Prime Rib	12.50
Per 100g	
Porterhouse	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.

