

## CHAMPAGNE

Perrier-Jouët, Grand Brut Glass 20.00  
Champagne, France

G.H. Mumm, Brut Rosé Glass 21.00  
Champagne, France

## GIN & TONIC

House Special G&T 16.50

Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 15.00

Bombay Sapphire Gin, Limoncello & Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 10.50

Beekeeper 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 16.00

The Botanist Islay Dry Gin, grapefruit, rosemary, Fever-Tree Refreshingly Light Tonic

## SPRITZ

Sicilian Spritz 15.50

Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, Prosecco

Black Forest Bellini 15.50

Monkey 47 Black Forest Gin, peach, Prosecco

Garden 75 16.50

Italicus Bergamot Aperitivo, Tanqueray No.10 Gin, lemon juice, Chandon Garden Spritz

Hugo Spritz 16.00

St. Germain Elderflower Liqueur, Fever-Tree White Grape & Apricot Soda

### DISCOVER OUR SEASONAL SET MENU

2 COURSES 27.00  
3 COURSES 32.00

Available weekdays until 17:00  
for up to 6 guests

## GORDON RAMSAY

# BREAD STREET

## KITCHEN & BAR

## SNACKS & STARTERS

Mixed Marinated Olives 6.00	Harissa Spiced Nuts 6.50
Bread Basket 4.95 Butter	Spicy Tuna Tartare 17.50 Avocado, crispy wonton, sesame
Wagyu Meatballs 15.00 Cheese sauce, cranberry, sage, grilled sourdough	Salt & Pepper Squid 11.00 Chilli, lemon
Burrata 13.00 Red chicory, blood orange, mulled wine dressing, smoked almonds, carta di musica	Prawn Cocktail 15.00 Cucumber, avocado, pink grapefruit, tobiko
Tamarind Spiced Chicken Wings 12.00 Spring onions, coriander	Butternut Squash Soup 9.00 Roasted chestnuts, crispy sage leaves
Spiced Fried Cauliflower 8.50 Coconut yoghurt & herb dressing	

## SALADS

Caesar Salad Small 11.00 Large 15.00 Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps	BSK Poke Bowl Small 10.00 Large 15.00 Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame
Spiced Carrot Salad Small 12.50 Large 15.00 Seasonal rainbow carrots, hummus, sumac, crispy chickpeas, grilled bread	
<b>ADD TO YOUR SALAD</b>	
+ Add Avocado 4.00	+ Add Chicken 6.00
+ Add Halloumi 5.00	+ Add Smoked Salmon 6.00

## SIDES

Fries 5.50	Buttered Kale 6.00
Macaroni Cheese 7.50 Roasted garlic crumb	Buttered Spinach 5.50 Nutmeg
Side Salad 4.50	Creamy Mashed Potato 5.75
Honey Roasted Carrots 5.00	Toasted Coconut Rice 4.00

## MAINS

Slow Cooked Pork Ribs Half Rack 18.00 Full Rack 36.00 BBQ glaze, chilli, watercress and shallot salad	 Sandwich 26.50 Slow-cooked bbq beef brisket, sesame seed bun, pickled cucumber, bbq sauce, crispy onions, fries
Butter Chicken Curry 20.00 + Add Saffron Rice 4.00 + Add Garlic Naan 3.00 + Add Fries 5.50	Thai Red Prawn Curry 22.00 Prawn crackers, chilli
Chickpea & Courgette Tikka Masala 16.00 + Add Saffron Rice 4.00 + Add Grilled Naan 3.00 + Add Fries 5.50	<b>BREAD STREET</b> Smash Burger 23.00 Triple beef patty, onion ring, pickles, american cheese, mustard mayo, fries + Add Avocado 4.00 + Add Streaky Bacon 3.00 + Add Fried Egg 4.00
Wild Mushroom Bourguignon 17.00 Pomme puree, tarragon	<b>BREAD STREET</b> Burger 21.50 Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, fries + Add Avocado 4.00 + Add Streaky Bacon 3.00 + Add Fried Egg 4.00
Roasted Cod 27.50 Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Gordon Ramsay Fish & Chips 22.00 Mushy peas, tartare sauce	

### JOIN US FOR A RAMSAY ROAST

Served with Yorkshire pudding, roasted potatoes, carrots and seasonal vegetables. Served every Sunday from 12pm.

## DESSERTS

Chocolate Brownie 8.50 Vanilla ice cream	Cherry & Amaretto Trifle 9.00 Toasted panettone, flaked almonds
BSK Sundae 11.00 Chocolate, raspberry, lime chantilly	Ice Creams Per Scoop 2.50 Salted caramel, pistachio, vanilla, milk
BSK Tiramisu 10.00 Crumbed amaretti	Sorbets Per Scoop 2.50 Mango, raspberry, coconut, dark chocolate
Sticky Toffee Pudding 9.00 Milk ice cream	

## 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

115.00

### 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

Porterhouse 13.00  
Per 100g

### STEAKS

Dry-aged Rib-Eye Steak 44.00  
10oz

Dry-aged Sirloin Steak 35.00  
10oz

### SAUCES

Béarnaise 3.50

Bone Marrow & Shallot 3.50

Peppercorn 3.50

## KIDS EAT FREE ALL DAY EVERYDAY!

### ASK YOUR SERVER FOR MORE DETAILS

Terms & conditions apply.

