

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

GIN & TONIC

Gordon	23
Gin, elderflower liquor, passion fruit & mango syrup, tonic water	
Amalfi	23
Yuzu gin, sweet & sour mix, tonic water, limoncello	
Pink Strawberry	23
Basil gin, strawberry puree, lime juice, tonic water	
Tea Ceremony	23
Green tea gin, tonic water	

SIGNATURE

British Clover Club	25
Basil gin, homemade strawberry syrup, strawberry purée, lime, foamee	
Ramsay's Sling	25
Infused gin, Grand Marnier, Benedictine DOM, maraschino, pineapple, lime	
Queen's Guard	25
Infused vodka, elderflower liquor, lime, green chartreuse & tonic water foam	
Chocolat	25
Cocoa nibs campari, gin, carpano antica formula, bitters, chocolate	

SOMMELIER SELECTION

Prosecco Superiore Rustico, Nino Franco	25
Valdobbiadene, Italy NV	
NV Billecart Salmon Brut	35
Pinot Noir/Meunier, Champagne, France	
Piper Heidsieck Sauvage Rosé	35
Pinot Noir, Champagne, France	
Joseph Drouhin Chablis	30
Chardonnay, Burgundy, France	
The Chocolate Block	30
Shiraz, Swartland, South Africa	
Muri The Sound	18
(Alcohol free, low sugar) Roasted Sherry apricots, foraged magnolia, hay, Yunnan tea, gooseberry juice	
NON 1	18
(Alcohol free, low sugar) Raspberries, chamomile, river salt, organic cane sugar	

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SNACKS & STARTERS

Mixed Marinated Olives	9	Harissa Spiced Nuts	12
Cauliflower 65	16	Padron Peppers	12
Onion & Cider Soup	19	Burrata	28
Cheddar toastie		Beetroot, capers & raisin dressing, pinenuts, pane carasau	
Spicy Tuna Tartare	26	Seabass Carpaccio	26
Wonton crisps, avocado, furikake		Avocado puree, ginger honey dressing, wakame powder	
Tamarind Spiced Chicken Wings	24	Roasted Beef Carpaccio	32
Spring onions, coriander		Pickled artichoke, truffle dressing	
Salt & Pepper Squid	21	Hokkaido Scallops in the Shell	48
Lime and coriander mayo		Carrot purée, pancetta, apple, ginger	

MAINS

Keralan Cauliflower Curry	34	Fish & Chips	48
Coconut, pomegranate, cashew nuts		Black cod, mushy peas, tartare sauce	
Baked Spinach & Ricotta Cannelloni	38	Grilled Lobster Tail	52
Tomato, momay sauce, basil		Moilee sauce, spinach, butternut squash	
Iberico Pork Chop	48	Prawns a la Plancha	52
Wholegrain mustard jus		Green mango salad, crushed peanuts	
Butter Chicken	36	Bread Street Kitchen Burger	36
Cashew nut curry, saffron rice, garlic naan		Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries	
Smoke Duck Breast	42	ADD TO YOUR BURGER	
Red curry, cucumber salad		Fried Egg	2
Roasted Steelhead Trout	39	Streaky Bacon	5
Cous-cous, courgette, lemon dressing		Avocado	6

SALADS

Caesar Salad	18/25	Chicken Bang Bang Salad	18/25	Superfood Salad	18/25	ADD TO YOUR SALAD	
Soft boiled egg, pancetta, anchovies, aged Parmesan		Watercress, mouli, chili, radish, ginger, sesame seeds		Kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts		Halloumi	10
						Chicken Breast	10
						Smoked Salmon	16

SIDES

Koffman's Fries	12	Mash Potatoes	14
Macaroni Cheese, Roasted Garlic Crumbs	16	Mixed Leaves, Cherry Tomatoes	8
Fine Green Beans, Chili & Almonds	10	Honey Roast Carrots	12
Creamed Spinach	8		

DESSERTS

Chocolate Fondant	20	Pineapple & Kiwi Carpaccio	19
Salted caramel ice cream		Passion fruit, lime, coconut sorbet	
Black Forest Cheesecake	19	Sticky Toffee Pudding	22
Cherry compote, pistachio ice cream		Clotted cream ice cream	
Knickerbocker Glory	21		
Coconut mango sundae, caramelised pistachio			

BEEF WELLINGTON

SINGLE SLICE 68

WHOLE TO SHARE 188

Please allow 45 minutes

Served with mashed potatoes & red wine jus

ROAST WITH ALL THE TRIMMINGS EVERY SUNDAY FROM 12PM

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

48

BRUNCH

The English Breakfast 30

Two eggs of your choice, bacon, sausage, mushrooms, tomato, baked beans

Eggs Benedict 24

Choice of Classic – smoked ham / Royale – smoked salmon / Florentine – spinach

Grilled Sirloin Steak 200g 42

Two fried eggs, tomato, mushroom, Koffman's fries

Avocado on Toast 26

Crushed avocado, poached egg, cucumber & tomato salsa, sourdough

BSK Poke Bowl 24

Quinoa, Sushi Rice, Tofu, Edamame, Mango, Dragon Fruits, Cucumber, Avocado

Buttermilk Pancakes 22

Three large fluffy buttermilk pancakes, honeycomb butter, banana, maple syrup

Bircher Muesli 16

Honey yoghurt, rolled oats, coconut, mixed berries, toasted almonds

As part of our sustainable mission, we are only serving purified & filtered water at \$3/person in the restaurant.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. All prices displayed are subject to Prevailing Goods & Services Tax, and 10% Service Charge.