

## GIN &amp; 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	13.00
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	
Rosa Spritz	14.00
Malfy Rosa Pink Grapefruit Gin, Fever-Tree Raspberry Lemonade, Prosecco	
French 75	15.00
Tanqueray No.10 Gin, lemon juice, Devaux Champagne	
Spring Garden Bellini	14.00
Chandon Garden Spritz, peach, elderflower, lemon, grapefruit	

**DISCOVER OUR  
SUMMER SET MENU  
2 COURSES FOR £17.00**

Weekdays until 6:00pm

## 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	

## GORDON RAMSAY

## BREAD STREET

## KITCHEN &amp; BAR

## SNACKS &amp; 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
Aubergine, datterini tomatoes, pine nuts, basil, toasted ciabatta		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	Roasted Pepper & Tomato Gazpacho	8.00
Spring onions, coriander		Basil	
Wagyu Meatballs	15.00	Stone Bass Ceviche	15.00
Roast tomato sauce, grilled sourdough		Wakame, horseradish, puffed corn, avocado puree, ginger dressing	

## SALADS

Caesar Salad	Small 10.00 Large 14.00	Freekeh & Chickpea Salad	Small 12.00 Large 15.00
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps		Radish, spring onions, curly parsley, orange and tahini dressing	
BSK Poke Bowl	Small 10.50 Large 15.50	ADD TO YOUR SALAD	
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame		+ Add Avocado	4.00
		+ Add Halloumi	4.00
		+ Add Chicken	6.00
		+ Add 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	Potted Devon Crab	28.00
+ Add Saffron Rice	4.00	Crumpets, herb butter, pickles, brown crab mayo	
+ Add Garlic Roti	3.00	Gordon Ramsay Fish & Chips	21.50
+ Add Fries	5.50	Mushy peas, tartare sauce	
Chickpea & Aubergine Tikka Masala	16.00	Courgette & Pesto Lasagne	15.00
+ Add Saffron Rice	4.00	Fior di latte, basil	
+ Add Garlic Naan	3.00	<b>BREAD STREET</b> Burger	19.50
+ Add Fries	5.50	Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
<i>Adopt</i> Sandwich	24.00	+ Add Avocado	4.00
Braised short rib, cheddar, confit mushrooms, spiced tomato chutney, sourdough bread, Koffmann's fries		+ Add Streaky Bacon	3.00
Thai Red Prawn Curry	20.00	+ Add Fried Egg	3.50
Prawn crackers, chilli			

**JOIN US FOR  
A RAMSAY ROAST**

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

**SERVED EVERY SUNDAY FROM 12PM**

## DESSERTS

BSK Sundae	11.00	Black Forest Cheesecake	9.00
Chocolate, raspberry, lime chantilly		Cherry compote, pistachio ice cream	
Chocolate Fondant	9.00	Vanilla Pannacotta	8.00
Salted caramel ice cream		Macerated strawberries, mint	
Sticky Toffee Pudding	9.00	Ice Creams & Sorbets	2.50
Milk ice cream		Per Scoop	

## THE GRILL

## STEAKS

Dry-aged Rib-Eye Steak	42.00
10oz	
Dry-aged Sirloin Steak	41.00
10oz	

## SAUCES 3.00 EACH

Béarnaise
Bone Marrow & Shallot
Peppercorn

**RARE BREED  
PORTERHOUSE  
SHARING STEAK**

Rare Breed porterhouse steak 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

13.00 Per 100g

**BEEF WELLINGTON  
FOR 2 PEOPLE**

Classic Ramsay Beef Wellington for two served with creamy mashed potato & red wine jus. Please allow 45 minutes

110.00

**KIDS EAT FREE  
ALL DAY,  
EVERYDAY!**

Terms & conditions apply.