

# GORDON RAMSAY

## BREAD STREET

### KITCHEN & BAR

#### GIN & TONIC

House Special G&T	15.75
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
Murcian Lemon G&T	15.75
Bombay 1er Cru Murcian Lemon 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	

#### 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	
Rosa Spritz	15.00
Malfy Rosa Pink Grapefruit Gin, Fever-Tree Raspberry Lemonade, Prosecco	
French 75	16.00
Tanqueray No.10 Gin, lemon juice, Devaux Champagne	
Spring Garden Bellini	15.50
Chandon Garden Spritz, peach, elderflower, lemon, grapefruit	

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#### CHAMPAGNE

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

### SNACKS & STARTERS

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

### SALADS

Caesar Salad	BSK Poke Bowl
Small 12.00 Large 16.00	Small 10.50 Large 16.00
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps	
Crispy Duck Salad	Freekeh & Chickpea Salad
Small 15.00 Large 21.00	Small 13.00 Large 16.00
Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing	
Radish, spring onions, curly parsley, orange and tahini dressing	

#### 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	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	29.50
BBQ glaze, chilli, watercress and shallot salad		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Butter Chicken Curry	18.00	California Roll	17.50
+ Add Saffron Rice 4.00		Snow crab, tobiko, avocado, cucumber, wasabi, pickled ginger, soy	
+ Add Garlic Naan 3.00		Potted Devon Crab	
+ Add Fries 6.50		29.00	
Chickpea & Aubergine Tikka Masala	17.00	Crumpets, herb butter, pickles, brown crab mayo	
+ Add Saffron Rice 4.00		Thai Red Prawn Curry	
+ Add Garlic Naan 3.00		22.00	
+ Add Fries 6.50		Prawn crackers, chilli	
<i>idiot</i> Sandwich	26.00	BREAD STREET Burger	23.00
Braised short rib, cheddar, confit mushrooms, spiced tomato chutney, sourdough bread, Koffmann's fries		Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
Courgette & Pesto Lasagne	16.00	+ Add Avocado 4.00	
Fior di latte, basil		+ Add Streaky Bacon 4.00	
		+ Add Fried Egg 3.50	
Gordon Ramsay Fish & Chips	23.00	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

### THE GRILL

#### STEAKS

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

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

120.00

### KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.