

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	Roasted Steelhead Trout	39
Tomato, momay sauce, basil		Cous-cous, courgette, lemon dressing	
Iberico Pork Chop	48	Grilled Lobster Tail	52
Wholegrain mustard jus		Moilee sauce, spinach, butternut squash	
Butter Chicken	36	Prawns a la Plancha	52
Cashew nut curry, saffron rice, garlic naan		Green mango salad, crushed peanuts	
Smoke Duck Breast	42	Bread Street Kitchen Burger	36
Red curry, cucumber salad		Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries	
Wagyu Flank Steak	39	ADD TO YOUR BURGER	
Cucumber & mango salad, chili		Fried Egg	2
Roasted Cod	58	Streaky Bacon	5
Crushed potatoes, artichoke, salted capers, red wine & lemon sauce		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

SPECIALS

Ask your server about daily specials.

THE GRILL

All the steaks are served with a watercress and shallot salad.

Porterhouse 198

Lamb Chops 330g 68

Dry-aged Sirloin Steak 300g 68

Dry-aged Rib-Eye Steak 300g 88

Dry-aged Grain-fed Wagyu Sirloin 300g 88

CHOICE OF SAUCE 2

Béarnaise

Green Peppercorn

Bone Marrow & Shallot

Chimichurri

ROAST WITH ALL THE TRIMMINGS EVERY SUNDAY FROM 12PM

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

48