

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

GIN & TONIC

Ramsay's G&T	25
Gin, elderflower liquor, lavender, tonic water	
Amalfi G&T	22
Yuzu gin, sweet & sour mix, tonic water, limoncello	
Pink Strawberry G&T	22
Basil gin, strawberry puree, lime juice, tonic water	
Japanese G&T	23
Green tea gin, tonic water	

SPRITZ

Bellini by the Bay	23
Apricot juice, mango syrup, prosecco, horseradish	
Sicilian Spritz	22
Whiskey, campari, lillet, lemon juice, vermouth, prosecco	
Passion Fruit Royale	25
Elderflower liquor, passion fruit, aperol, prosecco	
BSK Sangria	22
Red wine, fresh fruites, brandy, prosecco	

JOIN US FOR
BOTTOMLESS BRUNCH
EVERY WEEKEND

Enjoy a nice premium free flow of Prosecco, white and red wine with your meal.

Saturday & Sunday, 11.30am – 3pm

65

CHAMPAGNE

Prosecco Superiore Rustico, Nino Franco	25
Valdobbiadene, Italy NV	
NV Billecard Salmon Brut	35
Pinot Noir/Meunier, Champagne, France	
Piper Heidsieck Sauvage Rose	35
Pinot Noir, Champagne, France	

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SNACKS & STARTERS

Mixed Marinated Olives	8	Cauliflower 65	15
Harissa Spiced Nuts	10	Padron Peppers	10
Roasted Beef Tonnato	26	Roasted Pepper & Tomato Soup	22
Caperberries, tonnato sauce, eggs		Chives	
Prawn Cocktail	26	Burrata	28
Cucumber, avocado, pink grapefruit		Red pepper pesto, basil, pane carasau	
Spicy Tuna Tartare	24	Tamarind Spiced Chicken Wings	23
Wonton crisps, avocado, furikake		Spring onions, coriander	
Seared Scallops	36	Seabass Carpaccio	26
Cauliflower, pinenut, raisin, curry dressing		Avocado puree, ginger honey dressing, wakame powder	
Salt & Pepper Squid	21		
Lime and coriander mayo			

SALADS

Caesar Salad	16/23	Warm Chicken Bang Bang	18/28
Soft boiled egg, pancetta, anchovies, aged Parmesan		Watercress, radish, ginger, sesame seeds	
Superfood Salad	18/25	ADD TO YOUR SALAD	
Kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts		Avocado	6
		Halloumi	8
		Chicken Breast	10
		Smoked Salmon	16

SIDES

Koffman's Fries	10	Truffle Brie Mash Potato	14
Macaroni Cheese, Roasted Garlic Crumbs	16	Mixed Leaves, Cherry Tomatoes	8
Fine green beans, Chili and Almonds	10	Honey Roast Carrots	10
Creamed Spinach	8		

MAINS

Roasted Steelhead Trout	36	Butter Chicken & Cashew Nut Curry	36
Cous-cous, courgette, lemon dressing		Saffron rice, garlic naan	
Roasted Cod	48	Baked Spinach & Ricotta Cannelloni	32
Crushed potatoes, artichoke, salted capers, red wine & lemon sauce		Tomato, mornay sauce, basil	
Iberico Pork Chop	42	Fish & Chips	48
Wholegrain mustard jus		Black cod, mushy peas, tartare sauce	
Lamb Rogan Josh	42	BBQ Soy Glazed Aubergine	30
Saffron rice, garlic naan		Tofu cream, tomato, red chili	
Lobster Tagliolini	42	Bread Street Kitchen Burger	32
Spring onion, chili, parsley		Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries	
ADD TO YOUR BURGER			
		Avocado	6
		Fried Egg	2
		Streaky Bacon	5

ROAST WITH ALL THE TRIMMINGS
EVERY SUNDAY FROM 12PM

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

45

DESSERTS

Chocolate Fondant	22	Pineapple & Kiwi Carpaccio	18
Salted caramel ice cream		Passion fruit, lime, coconut sorbet	
Single Malt Whisky Cranachan	19	Sticky Toffee Pudding	22
Cheesecake		Clotted cream ice cream	
Raspberry sorbet			
Knickerbocker Glory	20	Selection of Ice Creams & Sorbets	7
Coconut mango sundae, caramelised pistachio			
Selection of Cheese	28		
Crackers, grapes, chutney			

BEEF WELLINGTON FOR 2

BEEF WELLINGTON, TRUFFLE BRIE MASH POTATOES, HONEY ROAST CARROTS
Mixed leaves salad, red wine jus

PLEASE ALLOW 45 MINUTES

168

SPECIALS

Ask your server about daily specials.

LARGE CUTS

A careful selection of premium Irish and Australian rare breed beef cuts, aged for a minimum of 28 days, matured in our own dry age. Please ask your server for more information regarding our selection.

Bone in Prime Rib	260
T-Bone	220
Porterhouse	240

THE GRILL

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

Dry-aged Rib-Eye Steak 300g	74
Dry-aged Sirloin Steak 300g	68
Flank Steak	48
Lamb Chops 330g	58
Grilled Harissa Baby Chicken	36
Tomato salsa, mint yogurt, brunt lemon	
CHOICE OF SAUCE	2
Béarnaise	
Peppercorn	
Marrowbone & shallots sauce	
Chimichurri	