

GIN & TONIC	Ramsay's G&T	23
	Gin, elderflower liquor, passion fruit & mango syrup, tonic water	
	Amalfi	23
	Yuzu gin, sweet & sour mix, tonic water, limoncello	
SIGNATURE	Pink Strawberry	23
	Basil gin, strawberry puree, lime juice, tonic water	
	Tea Ceremony	23
	Green tea gin, tonic water	
GIN & TONIC	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	
SIGNATURE	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	

**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	25
	Rustico, Nino Franco Valdobbiadene, Italy NV	
	NV Billecart Salmon Brut	35
Pinot Noir/Meunier, Champagne, France		
Piper Heidsieck Sauvage Rosé	35	
Pinot Noir, Champagne, France		

GORDON RAMSAY
BREAD STREET
KITCHEN & BAR

SNACKS & STARTERS

Mixed Marinated Olives	8	Cauliflower	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	52	Baked Spinach & Ricotta Cannelloni	32
Crushed potatoes, artichoke, salted capers, red wine & lemon sauce Tomato, momay 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

SINGLE SLICE	68
WHOLE TO SHARE	188
Please allow 45 minutes	
Served with Truffle mash potatoes, honey roasted carrots and red wine jus	

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 fridge. 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	
Bone Marrow & Shallot	
Chimichurri	