

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 25
Rustico, Nino Franco
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

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

SALADS

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

SIDES

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| 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

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| Steamed Sea Bream 36
Green beans, cherry tomato, Moilee sauce | Butter Chicken & Cashew Nut Curry 36
Saffron rice, garlic naan |
| Roasted Cod 48
Crushed potatoes, artichoke, salted capers, red wine & lemon sauce | Baked Spinach & Ricotta Cannelloni 32
Tomato, momay sauce, basil |
| Iberico Pork Chop 42
Wholegrain mustard jus | Fish & Chips 48
Black cod, mushy peas, tartare sauce |
| Lamb Rogan Josh 42
Saffron rice, garlic naan | Cauliflower Steak 30
Olive pistou & porcini mushroom |
| Lobster Tagliolini 42
Spring onion, chili, parsley | Bread Street Kitchen Burger 32
Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries |
| | ADD TO YOUR BURGER |
| | Avocado 6 |
| | Fried Egg 2 |
| | Streaky Bacon 5 |

FLATBREADS

- Pumpkin Flatbread 21
Mushroom, taleggio, rocket pesto

**ROAST WITH ALL THE TRIMMINGS
EVERY SUNDAY FROM 12PM**

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

45

DESSERTS

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| Chocolate Fondant 22
Salted caramel ice cream | Pineapple & Kiwi Carpaccio 18
Passion fruit, lime, coconut sorbet |
| Single Malt Whisky Cranachan 19
Cheesecake
Raspberry sorbet | Sticky Toffee Pudding 22
Clotted cream ice cream |
| Knickerbocker Glory 20
Coconut mango sundae, caramelised pistachio | Selection of Ice Creams & Sorbets 7 |
| 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 Spatchcock Poussin 36
Chimichurri sauce
- CHOICE OF SAUCE 2
- Béarnaise
- Peppercorn
- Marrowbone & shallots sauce
- Chimichurri