

GORDON RAMSAY

BREAD STREET

KITCHEN

START THE RIGHT WAY

BSK Spritz

Limoncello Di Capri, watermelon juice, lemon juice, mint, bitter lemon 19

Endless Summer

Campari, strawberry & thyme syrup, grapefruit juice, rose, Prosecco, soda 19

SNACKS & BREAD

Mixed marinated olives 7 Bread basket with butter 4
 Harissa spiced nuts 7 Salt & pepper squid with
 Padron peppers 10 lime & coriander mayo 21

STARTERS & SALADS

Spicy tuna tartare, wonton crisps, crème fraiche, avocado 22
 Skull Island prawns, lemon mayonnaise, espellete pepper 32
 Tamarind spiced chicken wings, spring onions, coriander 20
 Bread Street Kitchen seafood chowder, smoked bacon, haddock, prawns, mussels 22
 Caesar salad, soft boiled egg, pancetta, anchovies, aged Parmesan 14/22
 Superfood salad, kale, cucumber, quinoa, grilled corn avocado purée, orange dressing, spiced nuts 15/24

Add to your salad

Avocado 6 Halloumi 8 Chicken breast 10

MAINS

Beef Wellington, truffle brie mashed potato, mixed leaves salad, red wine jus (for 2 people, please allow 45 minutes) 160
 Butter chicken & cashew nut curry, saffron rice, poppadum 34
 Roasted cod, crushed potatoes, artichoke, salted capers, red wine & lemon sauce 39
 Slow roasted Dingley Dell pork belly, Braeburn apple 36
 Fish & chips, mushy peas, salt 'n' sauce 30
 Celeriac steak, grilled mushroom, watercress, wild rice, mushroom gravy 30
 Bread Street Kitchen burger, dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries 32

Add to your burger

Avocado 6 Fried egg 2 Streaky bacon 5

LARGE CUTS

Selection of dry-aged, rare breed beef cuts, aged for a minimum of 35 days, matured in our own dry-age fridge. Please ask your server for today's selection & prices, they are generally a minimum of 900g & are great for sharing.

Bone in prime rib.....per 100g.....18
 Bone in sirloin.....per 100g.....19
 Porterhouse.....per 100g.....22
 Add Skull Island prawns.....per piece.....12

FROM THE GRILL

Dry-aged rib-eye steak 10oz.....70
 Dry-aged sirloin steak 10oz.....64
 Grilled spatchcocked poussin, chimichurri sauce.....36

All the steaks are served with cherry tomatoes, grilled mushroom, watercress

CHOICE OF A SAUCE 2

Béarnaise, peppercorn, marrowbone & shallots sauce, chimichurri

DESSERTS

Chocolate fondant, salted caramel ice cream 20
 Pineapple & kiwi carpaccio, passion fruit, lime, coconut sorbet 18
 Single Malt whisky cranachan cheesecake, raspberry sorbet 19
 Sticky toffee pudding, clotted cream ice cream 19
 Knickerbocker glory, coconut, mango sundae, caramelized pistachio 20
 Selection of ice creams & sorbets 7
 Selection of British cheese, crackers, grapes, chutney 22

TRADITIONAL SUNDAY ROAST

Served with Yorkshire pudding, roasted potatoes, carrots, seasonal vegetables, red wine gravy & Horseradish cream

USDA prime striploin 45

BRUNCH

The English Breakfast 30
 Two eggs of your choice, bacon, sausage, mushrooms, tomato, baked beans
 Eggs Benedict 24
 Classic - Smoked Ham / Royale - Smoked Salmon / Florentine - Spinach
 Grilled Sirloin Steak 36
 Sirloin steak 200g, two fried eggs, tomato, mushroom, Koffman's fries
 Spanish Tortilla 24
 Omelette, caramelized onions, smoked paprika aioli
 Avocado on Toast 26
 Crushed avocado, poached egg, cucumber & tomato salsa, sourdough
 Beef Brisket Sandwich 36
 Pickled jalapeño, fried egg, cheddar, ciabatta, chips
 Smoked Salmon Bagel 28
 Scrambled eggs, crème fraiche, chives
 Buttermilk Pancakes 22
 Three large fluffy pancakes, honeycomb butter, banana, maple syrup
 Bircher Muesli 16
 Honey yogurt, rolled oats, coconut, mixed berries, toasted almonds
 BSK Waffle 24
 Treacle bacon, walnut butter, maple syrup

SIDES

Koffman's fries 10
 Truffle brie mash potato 14
 Macaroni cheese, roasted garlic crumbs 16
 Mixed leaves, cherry tomatoes 8
 Broccolini, almonds 10
 Honey roast carrots 10