

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	21	Burrata	28
Cheddar toastie		Beetroot, capers and 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	

SALADS

Caesar Salad	18/25	Chicken Bang Bang Salad	18/25
Soft boiled egg, pancetta, anchovies, aged Parmesan		Watercress, mouli, chili, radish, ginger, sesame seeds	
Superfood Salad	18/25	ADD TO YOUR SALAD	
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 and Almonds	10	Honey Roast Carrots	12
Creamed Spinach	8		

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	Roasted Cod	58
Wholegrain mustard jus		Crushed potatoes, artichoke, salted capers, red wine & lemon sauce	
Butter Chicken	36	Grilled Lobster Tail	52
Cashew nut curry, saffron rice, garlic naan		Moilee sauce, spinach, butternut squash	
Smoke Duck Breast	48	Prawns a la Plancha	52
Red curry, cucumber salad		Green mango salad, crushed peanuts	
Wagyu Flank Steak	68	Bread Street Kitchen Burger	36
Cucumber and mango salad, chili		Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries	
ADD TO YOUR BURGER			
		Fried Egg	2
		Streaky Bacon	5
		Avocado	6

ROAST WITH ALL THE TRIMMINGS  
EVERY SUNDAY FROM 12PM

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

45

DESSERTS

Chocolate Fondant	24	Pineapple & Kiwi Carpaccio	19
Salted caramel ice cream		Passion fruit, lime, coconut sorbet	
Black Forest Cheesecake	23	Sticky Toffee Pudding	24
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 and 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
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Béarnaise  
Green Peppercorn  
Bone Marrow & Shallot  
Chimichurri