

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

BSK BRUNCH CLUB

52 per guest

STARTER

Pastry Basket

British scone, croissant, grissini, jams, honey, butter

MAIN COURSES

Choose one

Eggs Benedict

Poached eggs, ham, English muffin, hollandaise

English Breakfast

Eggs of your choice, bacon, sausage, mushroom, tomato, baked beans

Maryland Blue Crab Scotch Egg

Moilee sauce, fennel salad

Steak & Eggs

Grass-fed sirloin, fried eggs, Koffman’s fries (add 6)

DESSERT

Pineapple Carpaccio

Passion fruit, lime, coconut sorbet

Served with a choice of orange juice, coffee or tea

STARTERS

Pastry Basket

British scones, croissants, jams, honey, butter

Burrata

Courgette, green asparagus, peas, basil pesto

Spicy Tuna Tartare

Wonton crisps, avocado, furikake

Tamarind Spiced Chicken Wings

Spring onions, coriander

Tomato & Hummus Salad

Crispy chickpeas, sumac

FREE RANGE EGGS

Eggs Florentine

Poached egg, English muffin, spinach, hollandaise

Eggs Benedict

Poached egg, English muffin, ham, hollandaise

Eggs Royale

Poached egg, English muffin, smoked salmon hollandaise

TOASTED

Avocado Croast

Croissant, pea & guac, poached egg, arugula, aged Parmesan

Lobster Roll

Marie Rose sauce, fennel & apple salad

SIDES

Koffman’s Fries

Macaroni Cheese, Roasted Garlic Crumbs

Fine Green Beans, Chilli, Almonds

Creamed Spinach

Mashed Potatoes

Honey Roasted Carrots

MAINS

English Breakfast

Eggs of your choice, bacon, sausage, mushroom, tomato, baked beans

Truffle Cannelloni

Parmesan, spinach, bechamel, truffle

Iberico Pork Chop

Hispi cabbage, spicy tikka masala, onion gravy

Baby Chicken

Green goddess sauce, apple fennel slaw

Bread Street Kitchen Burger

Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman’s fries

Beef Wellington Slice

Mashed potatoes, red wine jus

Fish & Chips

Black cod, mushy peas, tartare sauce

Roast (Available only on Sundays)

Striploin, Yorkshire pudding, roasted potatoes, carrots, seasonal vegetables

DESSERTS

Buttermilk Pancakes

Fluffy buttermilk pancakes, honeycomb butter, mixed berries, maple syrup

Strawberry Cheesecake

Pink guava sorbet, candied pistachio

Chocolate Profiteroles

Vanilla ice cream

Sticky Toffee Pudding

Clotted cream ice cream

Pineapple Carpaccio

Passion fruit, lime, coconut sorbet

CHAMPAGNES & BUBBLY

Prosecco, San Martino Treviso, Veneto, Italy

Billecart-Salmon, Brut Reserve, Champagne, France

Duval-Leroy, Brut Rose Prestige 1er Cru Champagne, France

WHITE WINES

Sauvignon Blanc, Nautilus Estate, Marlborough, New Zealand

Chablis, Joseph Drouhin, Burgundy, France

RED WINES

Chateau d’Arcins, Cru Bourgeois Superieur Haut-Medoc, Bordeaux, France

Domaine Maratray Dubreuil, Bourgogne Rouge, Burgundy, France

BEERS

Garage Project Lager, New Zealand

Garage Project Swifty, New Zealand

Guinness, Ireland

COCKTAILS

Black Whiskey Sour

Scotch whisky, milk wash, bamboo charcoal, yuzu

Lemon Lime Bitters 5.0

lemon & lime infused vodka, Limoncello, milk wash, bitters

Pimm’s Cup

Pimm’s, gin, cucumber, lemon

Chocolate Negroni

Gin, sweet vermouth, cacao nibs, Campari, herbal liqueur, bitters

MOCKTAILS

Bellini Junior

Peach, rose syrup, lemonade

Lychee Mocktini

Lychee, orange, pineapple, lemon