

## GORDON RAMSAY

# BREAD STREET

## KITCHEN & BAR

### STARTERS

Butternut Squash Soup Roasted chestnuts, crispy sage leaves	19
Spicy Tuna Tartare Wonton crisps, avocado, furikake	26
Tamarind Spiced Chicken Wings Spring onions, coriander	24
Salt & Pepper Squid Lime & coriander mayo	21
Pea & Guac Prawn crackers	12
Burrata Courgette, green asparagus, peas, basil pesto	28
Seared Salmon Ginger & soy dressing, wasabi mayo, mooli	26
Steamed Mussels Cider & onion veloute, grilled lemon	28

### BEEF WELLINGTON

Single Slice	68
Whole to Share Please allow 45 minutes Served with mashed potatoes & red wine jus	188

### SALADS

Caesar Salad Soft boiled egg, pancetta, anchovies, aged Parmesan	18/25
Chicken Bang Bang Salad Lamb lettuce, mooli, chilli, radish, ginger, sesame seeds, peanut sauce	18/25
Tomato & Hummus Crispy chickpeas, sumac	18/25
Add To Your Salad	
Halloumi	10
Chicken Breast	10
Smoked Salmon	16

### THE GRILL

All the steaks are served with a lamb's lettuce & shallot salad			
Lamb Chops	300g	68	
Dry-aged Sirloin Steak	300g	68	
Dry-aged Rib-Eye Steak	300g	88	
Kagoshima A5 Wagyu Sirloin	250g	118	
CHOICE OF SAUCE		2	
Bearnaise, Green Peppercorn, Chimichurri, Bone Marrow & Shallot			

### SIDES

Koffman's Fries	12
Macaroni Cheese, Roasted Garlic Crumbs	16
Fine Green Beans, Chilli, Almonds	10
Creamed Spinach	8
Mashed Potatoes	14
Honey Roasted Carrots	12

### MAINS

Tandoori Spiced Cauliflower Moilee sauce, cherry vine tomato, cashew nuts	34
Truffle Cannelloni Parmesan, spinach, bechamel, truffle	38
Iberico Pork Chop Hispi cabbage, spicy tikka masala, onion gravy	48
Baby Chicken Green goddess sauce, apple fennel slaw	36
Roasted Cod Crushed potatoes, artichoke, salted capers, red wine & lemon sauce	58
Fish & Chips Black cod, mushy peas, tartare sauce	48
Thai Red Prawn Curry Prawn cracker, basmati rice	38
Bread Street Kitchen Burger Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries	36
Whole Grilled Seabass Lemon, salsa verde	58
DESSERTS	
Tiramisu Chocolate sponge, mascarpone sorbet	21
Affogato Pistachio ice cream, sable	19
Chocolate Profiteroles Vanilla ice cream	21
Strawberry Cheesecake Pink guava sorbet, candied pistachio	21
Pineapple & Kiwi Carpaccio Passion fruit, lime, coconut sorbet	19
Sticky Toffee Pudding Clotted cream ice cream	21

### CHAMPAGNES & BUBBLY

Prosecco, San Martino Treviso, Veneto, Italy	18
Billecart-Salmon, Brut Reserve, Champagne, France	35
Duval-Leroy, Brut Rose Prestige 1er Cru Champagne, France	35

### WHITE WINES

Sauvignon Blanc, Nautilus Estate, Marlborough, New Zealand	25
Chablis, Joseph Drouhin, Burgundy, France	30

### RED WINES

Chateau d'Arcins, Cru Bourgeois Superieur, Haut-Medoc, Bordeaux, France	26
Domaine Maratray Dubreuil, Burgundy, France	28

### BEERS

Garage Project Lager, New Zealand	18
Garage Project Swifty, New Zealand	18
Guinness, Ireland	18

### COCKTAILS

Black Whiskey Sour Scotch whisky, milk wash, bamboo charcoal, yuzu	23
Lemon Lime Bitters 5.0 Lemon & lime infused vodka, Limoncello, milk wash, bitters	23
Pimm's Cup Pimm's, gin, cucumber, lemon	23
Chocolate Negroni Gin, sweet vermouth, cacao nibs, Campari, herbal liqueur, bitters	28

### MOCKTAILS

Bellini Junior Peach, rose syrup, lemonade	18
Lychee Martini Lychee, orange, pineapple, lemon	18