

GORDON RAMSAY

# BREAD STREET

KITCHEN & BAR

## BSK EXPRESS LUNCH

2 course set for 46

3 course set for 52

## STARTERS

Smoked Cod Fishcake

Pea puree, lemon dill sauce

Chicken Bang Bang Salad

Lamb lettuce, mooli, chili, radish, ginger, sesame seeds, peanut sauce

Parsnip Soup

Granny Smith apple, thyme oil

## MAIN COURSES

Braised Lamb Shank

Harissa mash, crispy kale, salsa verde

Steamed Sea Bream

Bok choy, soy & chili dressing

Tomato & Hummus Salad

Crispy chickpeas, sumac

Wagyu Flank Steak

Koffman's fries ( add 18 )

## DESSERTS

Exotic Fruits

Mango passion fruit sorbet

Toffee Royale

Clotted cream ice cream

Enhance your meal with a sommelier-picked wine or a refreshing mocktail crafted by our mixologist for 8

## STARTERS

Seared Salmon

26

Ginger & soy dressing, wasabi mayo, mooli

Burrata

28

Courgette, green asparagus, peas, basil pesto

Spicy Tuna Tartare

26

Wonton crisps, avocado, furikake

Tamarind Spiced Chicken Wings

24

Spring onions, coriander

Salt & Pepper Squid

21

Lime & coriander mayo

## SALADS

Caesar Salad

18/25

Soft boiled egg, pancetta, anchovies aged Parmesan

Superfood Salad

18/25

Kale, cucumber, quinoa, grilled corn, avocado puree, orange dressing, mixed nuts

Chicken Bang Bang Salad

18/25

Lamb lettuce, mooli, chilli, radish, ginger, sesame seeds, peanut sauce

Tomato & Hummus Salad

18/25

Crispy chickpeas, sumac

Add-On

Halloumi

10

Chicken Breast

10

Smoked Salmon

16

## 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

34

Moilee sauce, cherry vine tomato, cashew nuts

Truffle Cannelloni

38

Parmesan, spinach, bechamel, truffle

Iberico Pork Chop

48

Hispi cabbage, spicy tikka masala, onion gravy

Baby Chicken

36

Green goddess sauce, apple fennel slaw

Fish & Chips

48

Black cod, mushy peas, tartare sauce

Thai Red Prawn Curry

38

Prawn cracker, basmati rice

Bread Street Kitchen Burger

36

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

## BEEF WELLINGTON

Single Slice

68

Whole To Share

188

Please allow 45 minutes

Served with mashed potatoes & red wine sauce

## DESSERTS

Tiramisu

21

Chocolate sponge, mascarpone sorbet

Affogato

19

Pistachio ice cream, sable

Chocolate Profiteroles

21

Vanilla ice cream

Strawberry Cheesecake

21

Pink guava sorbet, candied pistachio

Pineapple & Kiwi Carpaccio

19

Passion fruit, lime, coconut sorbet

Sticky Toffee Pudding

21

Clotted cream ice cream

## 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

23

Scotch whisky, milk wash, bamboo charcoal, yuzu

Lemon Lime Bitters 5.0

23

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

Pimm's Cup

23

Pimm's, gin, cucumber, lemon

Chocolate Negroni

28

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

## MOCKTAILS

Bellini Junior

18

Peach, rose syrup, lemonade

Lychee Martini

18

Lychee, orange, pineapple, lemon