

BREAD STREET

KITCHEN

KITCHEN OPENING TIMES

Mon to Fri -7:00am to 11pm | Sat - 11am to 11pm | Sun - 11am to 8pm

Our Sunday Roast is available on Sundays only, all day.
Brunch available at the weekends from 11am to 1pm.

Pick up your copy of Gordon's brand new Bread Street Kitchen cookbook today.
Ask your waiter for more details.

Grapefruit Blossom

Patron Silver, pink grapefruit, Grand Marnier, lime, Peychaud's bitters, egg white 11.00

Love Potion No. 9

Croft pink port, mint, raspberries, lemon, sugar, Champagne 13.50

Grey Goose Royal

Grey Goose, Aperol, lime, passion fruit, Ayala Champagne extra age 13.00

Glory of Expedition

Watercress infused Bombay Sapphire gin, elderflower, Fever-Tree tonic 11.00

WHET YOUR APPETITE

BSK Espresso Martini

Bacardi Carta Oro, coffee liqueur, salted caramel, espresso 12.00

Bread Street G&T

Bombay Sapphire, dry sherry, lime, lavender syrup, tonic 12.00

St Paul Spritz

Chase vodka, Kamm&Sons, elderflower, soda, Classic Cuvée Hattingley Valley 13.00

Champagne & Sparkling

125ml

Ayala Extra Age, Champagne, France NV 13.00
Besserat de Bellefon, Rosé Brut, Champagne, France NV 16.50
Hattingley Valley Classic Cuvée, Hampshire, Southern England NV 12.50

SNACKS

Mixed marinated olives 4.50	Mixed nuts 4.50	Truffle arancini balls 5.50	Hummus crudité's, flatbreads 6.50
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STARTERS

Bread basket	3.50
Chilled pea, mint and cucumber soup, smoked ham hock	8.50
Potted salt beef brisket with grain mustard, piccalilli, buckwheat crackers	10.50
Spicy tuna tartare, wonton crisps, crème fraiche, avocado	13.50
Tamarind spiced chicken wings, spring onions, coriander	10.50/15.00
Grilled piquillo peppers flatbread, smoked chorizo, aioli, capers, taleggio	8.50
Wagyu meatballs, polenta croutons, basil	13.00
Caesar, pancetta, anchovies, soft boiled egg, aged Parmesan	8.50/13.00
Add chicken 6.50	Add halloumi 5.00
	Add avocado 4.50

SIDES

Hand-cut chips	5.00	Spiced honey carrots	5.00
Heritage tomato and basil salad	5.00	Truffled brie mashed potato	5.00
Seasonal greens	5.00	Macaroni cheese with garlic roasted crumbs	6.00

MAINS

Sunday Roast with Yorkshire pudding, roasted potatoes, carrots, seasonal vegetables

Roasted Sirloin of beef	21.50
Roasted corn-fed chicken	19.00
Slow-roasted Cumbrian Saddleback pork belly	19.50
Street Pizza Special	20.00
Roasted cod with crushed potatoes, artichoke, salted capers, red wine and lemon sauce	22.50
Short rib beef burger, Monterey Jack cheese, sriracha mayo, chips	18.75
Pork and fennel sausages, borlotti bean casserole, 'nduja, salsa verde	18.00
Baked spinach cannelloni, sheep ricotta, artichoke, courgette, olives	16.50
Steamed sea bream, wild garlic aioli, braised peas, shallots, gem lettuce, crispy lardons	21.50
Beef wellington, truffle mash, bone marrow sauce (for 2 people please allow 45 minutes)	40.00pp

JOSPER CHARCOAL GRILL

Dingley Dell pork chop 12oz, pineapple	22.00
Poussin, grilled sweetcorn chimichurri	17.50
Herdwick lamb cutlets, mint tapenade	27.00
28 day dry aged rib-eye steak 10oz with roasted cherry tomato, grilled mushroom	36.00

NATIVE & RARE BREED

Daily selection of dry aged, native and rare breed prime beef cuts sourced from our artisan suppliers; matured in our own Himalayan Salt dry ager for a minimum of 35 days. Availability is dependent on what chef has in the cabinet and they are generally large (minimum of 600g) and can be great for sharing! Please ask your server for today's selection and prices.

Tomahawk	8.50 per 100g
Bone in Prime rib	10.50 per 100g
T-bone	11.00 per 100g
Porterhouse	11.50 per 100g

Choice of a sauce @ £1.50

Béarnaise, peppercorn or marrowbone and shallot sauce

DESSERTS

Sticky toffee pudding, banana caramel, clotted cream	9.00
Chocolate fondant, salted caramel ice cream	9.00
Pineapple and kiwi carpaccio, passion fruit, coconut sorbet	7.50
English strawberry, elderflower trifle, pistachio, honeycomb	9.00
Selection of ice creams and sorbets	7.00
Monkey Shoulder cranachan cheesecake, raspberry sorbet	9.00
BSK 10 month cave aged Winterdale cheddar cheese, quince, crackers	10.00

BRUNCH

Spicy Almond Avocado 10.50

Avocado, orange, chilli, flaked almonds, tomatoes, poached eggs

Spicy Scramble 10.50

Scrambled eggs, chorizo, tomato, caramelised onion, Monterey Jack cheese

The English Breakfast 14.00

Two eggs of your choice (scrambled, poached or fried), bacon, sausage, mushrooms, tomato

Eggs Benedict 10.50

Toasted muffin with ham, poached eggs and hollandaise sauce

Eggs Royale 12.00

Toasted muffin with smoked salmon, poached eggs and hollandaise sauce

Eggs Florentine 9.50

Toasted muffin with buttered spinach, poached eggs and hollandaise sauce

The Perfect Steak and Eggs 19.00

Steak and eggs, roasted mushrooms, haystack chips

Ricotta Pancakes 11.50

Three large, fluffy ricotta pancakes served with honeycomb butter and banana

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A discretionary 12.5% service charge will be added to the final bill and all prices are inclusive of VAT.