

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

## GROUP MENU ONE

### £60 PER PERSON

#### STARTERS

Red Pepper & Tomato Soup  
Black olive crostini

BSK Poke Bowl  
Sushi rice, quinoa, mango, radish, chilli  
& garlic marinated tofu, edamame,  
wakame

Tamarind Spiced  
Chicken Wings  
Spring onions, coriander

#### MAINS

BBQ Soy Glazed Aubergine  
Tofu cream, crisp shallots, chilli

Steamed Sea Bream  
Green beans, cherry tomato, Moilee  
sauce

Grilled Harissa Poussin  
Charred lemon, tomato & shallot salad,  
mint yoghurt

Dry-aged Sirloin  
Dauphinoise potato, watercress, red  
wine jus (£12.50 supplement)

#### DESSERTS

Selection of Ice Creams & Sorbets

Tropical Fruit Sundae  
Mango, pineapple & passionfruit  
compote, coconut sorbet, coconut  
foam, Biscoff biscuit

Sticky Toffee Pudding  
Clotted cream ice cream

Enhance your experience with: Additional cheese course £12.50 | Chef's selection of canapes £11.00

Adults need around 2000 kcal day.

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## GROUP MENU TWO £70 PER PERSON

### STARTERS

**Burrata**

Red pepper pesto, basil, pane carasau

**Prawn Cocktail**

Cucumber, avocado, pink grapefruit, tobiko

**Tamarind Spiced Chicken Wings**

Spring onions, coriander

### MAINS

**Baked Spinach & Ricotta Cannelloni**

Tomato, Mornay sauce, basil

**Dry-aged Rib-Eye Steak 10oz**

Dauphinoise potato, watercress, red wine jus (£10.00 supplement)

**Steelhead Sea Trout**

Pearl couscous, ras el hanout, preserved lemon dressing

**Lamb Rogan Josh**

Saffron rice, garlic roti

### DESSERTS

**Tropical Fruit Sundae**

Mango, pineapple & passionfruit compote, coconut sorbet, coconut foam, Biscoff biscuit

**Monkey Shoulder Cranachan Cheesecake**

Strawberry ice cream, macerated strawberries

**Sticky Toffee Pudding**

Clotted cream ice cream

Enhance your experience with: Additional cheese course £12.50 | Chef's selection of canapes £11.00

Adults need around 2000 kcal day.

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## GROUP MENU THREE £80 PER PERSON

### STARTERS

**Burrata**

Red pepper pesto, basil, pane carasau

**Spicy Tuna Tartare**

Avocado, crispy wonton, sesame

**Rare Roast Beef Tonnato**

Tuna & anchovy mayonnaise, chopped egg, caperberries, frisee lettuce

### MAINS

**Baked Spinach & Ricotta Cannelloni**

Tomato, Mornay sauce, basil

**Roasted Cod**

Crushed potatoes, artichoke, capers, red wine & lemon sauce

**Dry-aged Rib-Eye Steak 10oz**

Dauphinoise potato, watercress, red wine jus

**Beef Wellington**

Creamy mash potato, watercress, red wine jus (£15.00 supplement)

### DESSERTS

**Tropical Fruit Sundae**

Mango, pineapple & passionfruit compote, coconut sorbet, coconut foam, Biscoff biscuit

**Monkey Shoulder Cranachan Cheesecake**

Strawberry ice cream, macerated strawberries

**Chocolate Fondant Tart**

Pistachio ice cream, caramelised banana

Enhance your experience with: Additional cheese course £12.50 | Chef's selection of canapes £11.00

Adults need around 2000 kcal day.