

GORDON RAMSAY
BREAD STREET
KITCHEN ON THE RIVER

GROUP MENU ONE
£55 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

GORDON RAMSAY
BREAD STREET
KITCHEN ON THE RIVER

GROUP MENU TWO
£65 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

GORDON RAMSAY
BREAD STREET
KITCHEN ON THE RIVER

GROUP MENU THREE
£75 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