

# BREAD STREET

## KITCHEN

A bustling, large and breath-taking space comprising a restaurant and a bar, offering a sophisticated yet approachable dining that is inspired by the changing British seasons with European, American and Asian influences.

[Find out What's On](#)

[Discover our Event Spaces](#)

**Group Dining Menus - [View](#)**

Festive Menus From £65pp

**Standing Event Menus - [View](#)**

Canapés From £25pp

Bowl Food Menu From £40pp


**Wine & Drinks List - [View](#)**

Our restaurant menus can also be arranged for events on a bespoke basis and are subject to availability - [View](#)


To make an enquiry call 020 7592 1373  
or email [privatediningandevents@gordonramsay.com](mailto:privatediningandevents@gordonramsay.com)

[www.breadstreetkitchen.com](http://www.breadstreetkitchen.com)

10 Bread Street, London, EC4M 9AJ

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All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability.

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 12.5% discretionary service charge in main restaurant will be added to your final bill.

# GROUP DINING MENUS

[View more menus](#)

The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party

## FESTIVE MENU ONE

### Starter

Spicy tuna tartare, wonton crisps, crème fraîche, avocado  
Tamarind spiced chicken wings, spring onions, coriander  
Superfood salad, kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts

### Main Course

Spelt risotto, roasted cauliflower, wild mushrooms, black garlic puree, puffed barley  
Steamed sea bass, chorizo emulsion, piquillo peppers and red onion piperade  
Red wine braised beef feather blade, mashed potato, creamed wild mushrooms  
28 days aged rib-eye steak 10oz., triple cooked chips, bone marrow and shallots sauce (£8 supplement)

### Dessert

Monkey shoulder cranachan cheesecake, raspberry sorbet  
Sticky toffee pudding, banana caramel, Christmas pudding ice cream  
Pineapple and kiwi carpaccio, passion fruit, coconut sorbet

**£65.00 per person**

Includes Christmas crackers

**Enhance your experience with an addition of:**

Glass of Champagne **£14.50 per person**  
Chef's selection of canapés **£12.00 per person**  
Tea/Coffee and mince pies **£3.85 per person**  
Gordon Ramsay book **£25.00 per book**

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## FESTIVE MENU TWO

### Starter

Roasted Ironbark pumpkin soup, toasted hazelnuts, truffle oil  
Potted salt beef brisket with grain mustard, piccalilli, seeded crackers  
Saltwater prawn cocktail, Marie rose sauce, avocado, pink peppercorns

### Main Course

Traditional roasted turkey, apricot stuffing, pigs in blankets,  
duck fat roasties, cranberry sauce  
Wild mushrooms risotto, black truffle  
Roasted cod with crushed potatoes, artichoke, salted capers,  
red wine and lemon sauce  
28 days aged rib-eye steak 10oz., triple cooked chips,  
bone marrow and shallots sauce

### Dessert

Christmas pudding, brandy butter sauce  
Monkey Shoulder cranachan cheesecake, raspberry sorbet  
Pineapple and kiwi carpaccio, passion fruit, coconut sorbet

**£75.00 per person**

Includes Christmas crackers

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## FESTIVE MENU THREE

(Pre-order required)

### Starter

Burrata, winter leaves, blood orange, olives  
Curry spiced scallop, parsnip puree, pancetta, granny smith  
Roasted beef carpaccio, baby artichokes, crème fraîche  
and truffle dressing, horseradish

### Main Course

Fillet of Beef Wellington, truffled brie mash, marrowbone and shallots sauce  
Mushrooms, truffle and ricotta tortelloni, Parmesan emulsion, chilli  
Pan fried halibut, creamed Brussel tops, Alsace bacon, chestnuts,  
saffron velouté, caviar

### Dessert

Sticky toffee pudding, banana caramel, Christmas pudding ice cream  
Chocolate fondant, salted caramel ice cream  
Seasonal British cheeses – served with oat cakes and chutney

**£85.00 per person**

Includes Christmas crackers

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Gordon Ramsay book **£25.00 per book**

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# STANDING EVENTS MENUS

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## FESTIVE CANAPÉ SELECTION

*Haggis Bon Bons, mustard mayo*

*Chorizo balls, aioli*

*Haddock goujons, tartare sauce*

*Smoked salmon, cream cheese blinis*

*Pea and leek tart, Parmesan hollandaise glaze*

*Truffle arancini balls*

*Gingerbread and vanilla cheesecake*

*Mince pies*

**£25.00 per person**

**for a selection of 7 canapé dishes**

*(10 pieces per person, minimum of 10 guests)*

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# STANDING EVENTS MENUS

## **BOWL FOOD MENU** (48 hours notice required)

### **Savoury selection**

*Ricotta and basil ravioli, heritage tomato sauce,  
cherry tomatoes, olives, pesto*

*Dry aged beef burger, smoked bacon mayo, Monterey Jack cheese*

*Mini fish and chips, tartare sauce*

*Superfood salad, kale, cucumber, quinoa, grilled corn, avocado purée,  
orange dressing, spiced nuts*

*Red wine braised beef feather blade, mashed potato, salsa verde*

*Roasted cod, crushed potatoes, artichoke, salted capers,  
red wine and lemon sauce*

*Butter chicken and cashew nut curry, saffron rice, crème fraîche*

### **Sweet selection**

*Sticky toffee pudding, clotted cream*

*Pineapple and kiwi carpaccio, passion fruit, coconut sorbet*

*Chocolate tart, honeycomb*

*Passion fruit sorbet, lime zest*

**£40.00 per person**  
**for a selection of 5 bowl food dishes**  
(minimum of 15 guests)

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# WINE & DRINKS LIST

[View more menus](#)

## CHAMPAGNE AND SPARKLING

2015	Chapel Down, Three Graces, Kent, England	£48.00
NV	Classic Cuvée, Hattingley Valley, Hampshire, Southern England	£60.00
NV	Coeur Des Bar, Blanc de Noir, Devaux, Champagne, France	£70.00
NV	Nyetimber, Classic Cuvee, West Sussex, England	£75.00
NV	Ruinart Blanc de Blanc, Champagne, France	£145.00
2009	Dom Pérignon, Champagne, France	£299.00
NV	Cuvée D, Aged 5 years, Devaux, Champagne, France (Magnum)	£140.00

## WHITE WINE

2018	Vermentino, Les Archeres Vieilles Vignes, IGP Pays de l'Herault, France	£30.00
2018	Fiano, Mandrarossa, Sicily, Italy	£35.00
2018	Gruner Veltliner, Weingut R & A Pfaffl Zeiseneck, Weinviertel, Austria	£43.00
2018	Chenin Blanc, Ken Forrester, Reserve, Western Cape, South Africa	£44.00
2018	Albariño O Rosal, Santiago Ruiz, Rías Baixas, Spain	£49.00
2017	Sancerre, Alain Girard Domaine des Broses, Loire, France	£64.00
2017	Chablis, Domaine Corinne Perchaud, Burgundy, France	£69.00
2017	Puligny Montrachet, Domaine Alain Chavy, Burgundy, France	£130.00

## ROSE WINE

2018	El Coto Rosado, Rioja DOCa, Spain	£33.00
2018	Ca dei Frati 'Rosa dei Frati' Riviera del Garda, Rose, Lombardy, Italy	£65.00

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## RED WINE

2018	<i>Carignan, Rouleur, Languedoc-Roussillon, Vin de France</i>	£28.00
2018	<i>Refosco Friuli Grave, Ponte del Diavolo, Friuli-Venezia Giulia, Italy</i>	£33.00
2017	<i>Côtes-du-Rhône Rouge, Les Terres du Roy, Southern Rhône, France</i>	£37.00
2017	<i>Valpolicella Ripasso, Cantina Valpantena 'Sospiro', Veneto, Italy</i>	£47.00
2017	<i>Fowles Wine 'Are you Game' Pinot Noir, Victoria, Australia</i>	£48.00
2016	<i>Meinert Merlot, Stellenbosch, South Africa</i>	£49.00
2015	<i>Chianti Classico, La Sala, Toscana, Italy</i>	£55.00
2014	<i>Rioja Reserva, Ramon Bilbao, Rioja, Spain</i>	£59.00
2016	<i>MacMurray Estate Vineyards Central Coast Pinot Noir, California, USA</i>	£56.00
2016	<i>Cabernet Sauvignon, Ch. Louis Martini, Sonoma, USA</i>	£58.00
2014	<i>Malbec, Terroir Series Finca Coletto, Trapiche, Mendoza, Argentina</i>	£94.00
2014	<i>Brunello di Montalcino, Il Poggione, Tuscany, Italy</i>	£110.00

## DRINKS SELECTION

Beer from	£6.00
Spirits (50ml) from	£8.00
Cocktails from	£11.00
Mineral water from	£4.50
Soft drinks from	£4.50
Tea & Coffee from	£3.85

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