

BREAD STREET

KITCHEN

A bustling, large and breath-taking space comprising a restaurant and two bars, 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](#)

Groups above 20 guests are required to choose one of our group dining menus

Group Dining Menus - [View](#)

Menus From £45pp

Standing Event Menus - [View](#)

Canapés From £20pp


Wine and 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](tel:02075921373)
or email privatediningandevents@gordonramsay.com

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

MENU ONE

Starter

Roasted Ironbark pumpkin soup, toasted hazelnuts, truffle oil

Tamarind spiced chicken wings, spring onions, coriander

Superfood salad, kale, cucumber, alfalfa cress, quinoa, grilled corn, avocado puree, white balsamic dressing, harissa spiced nuts

Main Course

Mushroom, truffle, ricotta tortelloni, parmesan emulsion, chilli

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

Slow-roasted Cumbrian Saddleback pork belly, spiced carrots, braeburn apple purée

28 days Dedham Vale rib eye steak 10oz., triple cooked chips, bone marrow sauce (£10 supplement)

Dessert

Chocolate fondant, salted caramel ice cream

Pineapple and kiwi carpaccio, passion fruit, coconut sorbet

Monkey shoulder cranachan cheesecake, raspberry sorbet

£45.00 per person

Enhance your experience with an addition of:
Chef's selection of canapés **£10.00 per person**
Tea and Coffee **£3.50 per person**

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MENU TWO

Starter

Spicy tuna tartare, wonton crisps, crème fraîche, avocado
Crispy duck, watercress, mouli, chilli, radish, ginger, sesame seeds, orange and soy dressing
Superfood salad, kale, cucumber, alfalfa cress, quinoa, grilled corn, avocado puree, white balsamic dressing, harissa spiced nuts

Main Course

Beer battered haddock and triple cooked chips, crushed peas, tartare sauce
Mushroom, truffle, ricotta tortelloni, parmesan emulsion, chilli
Butter chicken and cashew nut curry, saffron rice, poppadum
28 days Dedham Vale rib eye steak 10oz., triple cooked chips, bone marrow sauce (£8 supplement)

Dessert

Monkey Shoulder cranachan cheesecake, raspberry sorbet
Chocolate fondant, salted caramel ice cream
Pineapple and kiwi carpaccio, passion fruit, raspberry sorbet

£55.00 per person

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MENU THREE

Starter

*Heritage beetroot tart, goat's curd, toasted pine nuts,
sherry caramel glaze*

*Potted salt beef brisket with grain mustard, piccalilli, seeded crackers
Snow crab California roll*

Main Course

Mushroom, truffle, ricotta tortelloni, parmesan emulsion, chilli

*Pan roasted fillet of hake, smoked chorizo emulsion, piquillo pepper and
red onion piperade*

*Red wine braised beef feather blade, mashed potato, creamed wild
mushrooms, crispy shallots*

*28 days Dedham Vale rib eye steak 10oz., triple cooked chips,
bone marrow sauce*

Dessert

Chocolate fondant, salted caramel ice cream

Sticky toffee pudding, banana caramel, clotted cream ice cream

Pineapple and kiwi carpaccio, passion fruit, raspberry sorbet

£65.00 per person

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STANDING EVENTS MENUS

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CANAPÉ SELECTION

(48 hours notice required)

Pea and leek tart, Parmesan hollandaise glaze

Wild mushrooms and truffle arancini balls

Haddock goujons, tartare sauce

Smoked salmon, cream cheese blinis

Spicy tuna tartare, wonton crisps, crème fraiche, avocado

Tamarind spiced chicken bites, spring onions and coriander

Potted beef, piccalilli, seeded cracker

Nduja filled gnocchi

Chocolate tart, honeycomb

Monkey Shoulder cranachan cheesecake

Pineapple and kiwi carpaccio, passion fruit

£20.00 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

Mushroom, truffle, ricotta tortelloni, parmesan emulsion, chilli

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

Mini fish and chips, tartare sauce

Tamarind spiced chicken wings, spring onions, coriander

Pork belly slider, coleslaw, apple sauce

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

Butter chicken and cashew nut curry, saffron rice, crème fraiche

Sweet selection

Sticky toffee pudding, clotted cream

Pineapple and kiwi carpaccio, passion fruit, coconut sorbet

Chocolate brownie vanilla ice cream

Passion fruit sorbet, lime zest

£35.00 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	<i>Chapel Down, Three Graces, Kent, England</i>	£48.00
NV	<i>Classic Cuvée, Hattingley Valley, Hampshire, Southern England</i>	£60.00
NV	<i>Coeur Des Bar, Blanc de Noir, Devaux, Champagne, France</i>	£70.00
NV	<i>Nyetimber, Classic Cuvee, West Sussex, England</i>	£75.00
NV	<i>Ruinart Blanc de Blanc, Champagne, France</i>	£145.00
2009	<i>Dom Pérignon, Champagne, France</i>	£299.00
NV	<i>Cuvée D, Aged 5 years, Devaux, Champagne, France (Magnum)</i>	£140.00

WHITE WINE

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

ROSE WINE

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

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RED WINE

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

DRINKS SELECTION

Beers 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	£3.50

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