

Bar food

BSK nuts	£4
Mixed marinated olives	£4.5
Hand cut chips, chicken salt, tarragon mayo	£4.5
N'duja gnocchi	£6
Smoked ricotta balls	£7.5
Salt beef bagel, pickles, English mustard	£7.5
Salt and pepper squid	£8
Tamarind spiced chicken wings, spring onions, coriander	£8.5
Snow crab California roll	£12

Flatbread:

Josper grilled pepper ragout, goat's cheese, crispy capers, aioli	£8.5
Black pudding, tenderstem, broccoli, garlic, avocado, tomato and chilli	£9.5

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 will be added to your final bill.
All prices are inclusive of VAT.*

Bartender's Choice of Wines

A hand-picked selection of our most popular labels, excellent for drinking on its own or to accompany dinners or snacks

Champagne

	Glass 125ml	Bottle 750ml
Ayala Brut Majeur for Gordon Ramsay, Champagne, France	£13.0	£59
Besserat de Bellefon, Rosé Brut, Champagne, France	£19.5	£120

White wines

	Glass 175ml	Bottle 750ml
Chenin Blanc, Ken Forrester, Reserve, Western Cape, South Africa	£9.00	£35
Bacchus Reserve, Chapel Down, Kent, England '15	£9.9	£38
Sancerre, Le Colombier, Roger Champault, France '16	£13.5	£54
Chablis 1er Cru, Montmains, Domaine Tremblay, France '16	£14.9	£62
Chardonnay MA, Springfield, Robertson, South Africa '12	£16.5	£63

Rose wine

	Glass 175ml	Bottle 750ml
Somontano Rosado, Bodegas Pirineos, Spain '16	£8.5	£32

Red wines

	Glass 175ml	Bottle 750ml
Cabernet Sauvignon, Ch. St. Michelle Columbia Valley, USA '15	£11.50	£45
Chianti Classico, La Sala, Toscana, Italy '13	£12.50	£50
Rioja Reserva, Ramon Bilbao, Spain '11	£14.5	£57
Château Boutisse, Saint-Emilion, France '12	£17.5	£69
Malbec, Terroir Series, Trapiche, Mendoza, Argentina '11	£19.75	£79

All our wines are available in 125ml glass and 500ml carafe as well.

Ask your bartender for the full wine list!

After Dark

Perfect for an after-dinner tipple

Liquors

Grand Marnier	£7.5
Baileys Irish cream	£7.5
Nardini Amaro	£10
Nardini Mandorla Grappa	£11

Brandy/Cognac

Courvoisier VS	£10
Baron de Sigognac 10	£10.5
Pierre Ferand Ambre	£12
Delamain Pale & Dry	£15
Remy Martin Coeur De Cognac	£15
Janneau X.O	£18
Hennessy Paradis	£65

* All our spirits are served 50ml as standard, 25ml measure is available upon request

The Wild West

Outside of whiskies the Americas produce great Tequila and Rum

Tequila

Patron X.O. café	£11
Don Julio Blanco	£11
Don Julio Reposado	£12
Patron Silver	£14
Don Julio Anejo	£14
Jose Cuervo Reserva de la Familia	£25

Rum

Bacardi Carta Blanca	£8
Bacardi Oakheart	£8
Bacardi Oro	£8
Bacardi 8	£9
Koko Kanu Coconut Rum	£9
Appleton Estate signature blend	£10
Mount Gay Black	£10
Angostura 1919	£11
Pampero Aniversario	£12.5
Bacardi Heritage	£25
Diplomatico Reserva Exclusiva	£14
Clement X.O	£30
Ron Zacapa X.O	£30

* Fever Tree mixers charged at £2.25

* Please ask your server for our complete spirits list

Eye-Openers & Eye-Catchers

Some of our favourite drinks that enliven the spirit and excite the imagination

In the Lime Light £10

Bombay Sapphire, lime and lemon marmalade, elderflower, lime, orange bitters

The absolute drink to kick off your meal, lime aroma and citrus notes

Very Berry Jam £11

Bacardi Oakheart, crème de cassis, lime, strawberry jam

A rich and fruity blend of Bacardi spiced rum with strawberry jam, black currant liqueur, fresh lime and finished with mint

Mule from the States £12

Woodford Reserve, basil, ginger, lemon, ginger beer, bitters

Twist on the classic Moscow mule with a touch of Kentucky

Highland Sour £12

Naked Grouse, lemon, vanilla & cinnamon infused syrup, egg white

Well balanced autumn sour with winter spiced flavour.

Autumn Spritz £13

Grey Goose, Aperol, Ayala Champagne extra age, rosemary

Our take on a classic spritz, with a unique combination of aromatic herbs, fresh fruits and our Champagne!

* Some drinks may contain pasteurised egg white

Whisky

The Americas, Japan and Ireland all produce great whisky as well....

Delicate & Floral

Teelings	£9
Hakushu 12	£24
Yamazaki 12	£26

Rich & Full bodied

Makers Mark	£10
Starward Australia	£10
Woodford Reserve Double Oaked	£12
Rittenhouse Rye	£12
Jack Daniels Single Barrel	£13
Knob Creek Small Batch	£13
Nikka from the Barrel	£16

* Fever Tree mixers charged at £2.25

* Please ask your server for our complete spirits list

Scotch

We hold an ever changing scotch selection and here are some of our favourites.
Please ask your server for a full spirits list.

Delicate & Floral

Dalwhinnie 15	£12
Aberfeldy 12	£12
Longmorn 16	£14
Glenkinchie 1990 20yrs	£25
Mackinlay's Shackleton Rare	£34

Rich & Full bodied

Glenfiddich 15	£12
Auchentoshan 3 wood	£14
Macallan 12 Sherry Oak	£14
Dalmore 15	£15
Longrow 14	£16
Balvenie 21 Portwood	£29
Macallan 18 Sherry Oak	£39

Smoky

Bowmore 9	£11
Ardbeg Uigeadail	£17
Craigelleche 17	£18
Highland Park 30	£75

* All our spirits are served 50ml as standard, 25ml measure is available upon request

Bartender's Choice

What we would drink on our night off

Caribbean Gold £11

Bacardi Carta Oro, apricot marmalade, passion fruit, lime

Tropical fruity with passion fruit and fresh lime will be sure to help you unwind

Love Potion No. 9 £13.5

Croft Pink Port, fresh lemon juice, sugar syrup, mint and raspberries topped with Ayala Champagne.

A pink twist on a French 75. Light and crisp with a full fruitiness. If Marilyn Monroe only wore Chanel No. 5 to bed, this would have been her nightcap!

St Paul Spritz £13

Chase vodka, Kamm&Sons, elderflower, soda

Classic Cuvée Hattingley Valley

A revitalizing spritz with depth of flavour, quintessentially British

Grey Goose Royal £13

Grey Goose, Aperol, lime, passion fruit,

Ayala Champagne extra age

A very fresh and fruity mixed of vodka, orange, passion fruit and lime flavours enchanted with bubbles!

Basiliana £14

Patron Blanco, lime, Cocchi Americano, basil, honey, egg white

For all the Tequila lovers, a creamy and refreshing cocktail with a sour twist

* Some drinks may contain pasteurised egg white

Street Kitchen Classics

A collection of our finest street kitchen classics

Rickey in the City City (Nicola Baglioni BSK London) £10

Bombay Sapphire gin, apricot liqueur, lemon, sage, soda

A classic Rickey Cocktail twisted with apricot brandy and sage, the outcome is a very fresh, light & funky drink!

Pink Rose (Giacomo Tesserin BSK London) £11

Chase GB gin, Earl Grey, hibiscus, lime

A sweet zesty and floral drink to tantalize the taste buds with notes of citrus

Bread Street G&T (BSK Dubai) £12

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

A unique twist on the G&T, Herbaceous floral bursting with flavour

BSK Espresso Martini (Oscar Cotelro BSK London) £12

Bacardi Carta Oro, coffee liqueur, salted caramel, espresso

Reintroducing this modern classic by bringing a little bit of childhood into your all-time favourite. A perfect after dinner treat

Sea Goose (BSK Singapore) £12

Grey Goose Vodka, peach, cranberry, grapefruit, lemon

Refreshing drink, not sweet neither sour, just simply perfect combination

White Spirits

A collection of our favourites, suitable with a mixer or stirred as a martini

Vodka

Grey Goose	£11
Sipsmith	£10
Chase Potato	£11
Adnams North Cove Oak Aged	£11
Jewel of Russia	£17.5
Kauffman Luxury Vintage	£25

Gin

Bombay Sapphire	£10
Star of Bombay	£10
William GB Gin	£10
Tanqueray	£10
Sipsmith	£10
King of Soho	£10
Botanist Gin	£11
Martin Millers Westbourne	£11
Oxley	£11
Plymouth	£11
Hendricks	£12
Gin Mare	£13
Monkey 47	£13

* Some drinks may contain pasteurised egg white

* Please ask your server for our complete spirits list

House Spirits

Bacardi Carta Blanca	£8
Monkey Shoulder	£8
Naked Grouse	£8
Bombay Sapphire	£10
Courvoisier VS	£10
Woodford Reserve	£10
Grey Goose	£11

Aperitifs

Campari	£6
Aperol	£6
Rinquinquin à la Pêche	£7
Amer Picon Club	£7
Carpano Antica Formula Vermouth	£8
Cocchi Americano Vermouth	£8
Kamm & Sons	£10

Mocktails

Virgin G&T £6

Seedlip non-alcoholic gin served with Fever Tree tonic and garnished with grapefruit & thyme

The Try Harder £6

Cranberry, apple, raspberry, lime juice, topped with soda

Nice Tea £6

Earl Grey, white peach purée, lemon, passion fruit

Soft Drinks

Bottled £4

Coca Cola
Diet Cola

Fever Tree £3

Lemonade
Ginger Beer
Ginger Ale
Bitter Lemon

Juice £4

Orange
Apple
Pink grapefruit

* Fever Tree mixers charged at £2.25

* All our spirits are served 50ml as standard, 25ml measure is available upon request

Bottled beers

Heineken (Amsterdam) 330ml 5% £5.5

Light bodied with floral notes hints of citrus with a clean finish.

Brooklyn Lager (USA) 330ml 5.2 % £6.5

Slightly floral with notes of pine nut, malt and caramel, pleasant citrusy bite at the end.

Redchurch Hoxton Stout (Hoxton) 330ml 6% £6.5

A proper imperial stout brewed with chocolate & caramel malts and dark roasted barley. It finishes with a great waft of citrus from a generous blend of our favourite hops.

Aspalls Premier Cru Cider (Suffolk) 500ml 7.0% £7

Fully dry with sophisticated and elegant floral aromas which capture the essence of an orchard.

Heineken 0.0% (Amsterdam) 330ml £5

A light refreshing non-alcoholic alternative to beer.

Draught beer

Moretti (Italy) 4.6% £5

* Draught beers served in a 2/3 of a pint

* Half pints available on request

Craft beers

Please note that some of our beer collection comes from small batches made in micro-breweries, check the availability with your server

Camden Hells (Camden) 330ml 4.6% £5.5

Clean and refreshing with a dry hop finish.

Five points pale Ale (Hackney) 330ml 4.4% £6.5

A fresh, zesty, aromatic pale ale brewed with malted barley, wheat, Amarillo, Centennial and Citra hops from the West Coast of the USA.

Queen of Diamonds (Walthamstow) 330ml 5.0% £6.5

A well balanced IPA with a ripe orange nose, hint of sweetness with a bitter finish.

Bosko (Hackney) 330ml 6.5% £7

A full bodied pale ale with dry American hops on the nose, a touch of sweetness and malt!

Kernel IPA (Bermondsey) 330ml 7.2% £7

Evin O'Riordain launched his brewery after a trip he had in a micro-brewery in the States. Kernel is a fantastic result! Very fresh and hoppy, grapefruit and citrus notes, bitter finish.