

CHAMPAGNE

Perrier-Jouët, Grand Brut Glass 21.00
Champagne, France

G.H. Mumm, Brut Rosé Glass 22.00
Champagne, France

GIN & TONIC

Classic G&T 8.00
Beefeater Gin, lime, Fever-Tree Indian Tonic

House Special G&T 17.50
Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 17.00
Bombay Sapphire Gin, Limoncello & Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 12.50
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries

Ume Plum G&T 15.50
Ki No Bi Kyoto Dry Gin, Akashi Tai Umeshu Plum Sake, lime Fever-Tree Indian Tonic

Botanical G&T 17.50
The Botanist Islay Dry Gin, grapefruit, rosemary, Fever-Tree Refreshingly Light Tonic

SPRITZ

Aperol Spritz 16.50
Aperol, Prosecco, Fever-Tree Soda Water

Sicilian Spritz 17.50
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, Prosecco

Black Forest Bellini 17.75
Monkey 47 Black Forest Gin, peach, Prosecco

Garden 75 17.75
Italicus Bergamot Aperitivo, Tanqueray No.10 Gin, lemon juice, Chandon Garden Spritz

Hugo Spritz 17.50
St. Germain Elderflower Liqueur, Fever-Tree White Grape & Apricot Soda

SEASONAL SET MENU

2 COURSES £22
3 COURSES £27

AVAILABLE
MONDAY TO FRIDAY,
UNTIL 6PM

For up to 12 guests. Ask your server for more details.

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

SNACKS & STARTERS

Bread Basket & Butter 6.50 Harissa Spiced Nuts 6.50

Nocellara del Belice Olives 6.00 Spicy Tuna Tartare 18.50
Aromatic oil, calabrian chilli Avocado, crispy wonton, sesame

Haggis Bon Bons 9.00 Tamarind Spiced Chicken Wings 13.50
Whisky mayo Spring onions, coriander

Burrata 14.50 Crab & Isle of Mull Cheddar Dip 18.00
Red pepper tapenade, smoked almonds, carta di musica Scottish crab dip, Isle of Mull Cheddar, toasted bread

Wagyu Meatballs 16.50 Spiced Fried Cauliflower 9.50
Roast tomato sauce, grilled sourdough Coconut yoghurt & herb dressing

Cullen Skink Croquettes 11.00
Scottish smoked haddock

SALADS

Caesar Salad Heirloom Tomato Salad
Small 12.00 Large 16.00 Small 12.50 Large 16.50
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps Hummus, crispy chickpeas, grilled bread, sumac

BSK Poke Bowl ADD TO YOUR SALAD
Small 10.50 Large 16.00 + Add Avocado 4.00
Sushi rice, quinoa, mango, radish, + Add Halloumi 6.00
chilli & garlic marinated tofu, + Add Chicken 8.50
edamame, wakame + Add Smoked Salmon 8.00

JOIN US FOR RAMSAY'S ULTIMATE SUNDAY ROAST

Three roasts. One Board. Built for Sharing

SIDES

[BREAD STREET] Fries 8.00 Endive Salad 6.00
House seasoning, smoked bacon mayo Endive, gem, crispy onions, house vinaigrette

Macaroni Cheese 7.75 [BREAD STREET] Mash 7.00
Roasted garlic crumb Garlic butter

Tenderstem Broccoli 7.50 Grilled Courgettes 8.00
Garlic & anchovy dressing, almonds Feta, pomegranate, sumac dressing

Buttered Spinach 6.50 Saffron Rice 4.00
Nutmeg



FROM THE GROUND UP

A celebration of Scotland's finest – sourced from the farmers, fishermen and producers on our doorstep.

MAINS

Hunter's Pie 28.00 Sandwich 24.50
Highland venison, neeps & tatties Short rib of British beef, tomato chutney, grilled oyster mushrooms, jack cheese, fries

Butter Chicken Curry 21.00 Slow Roasted Lamb Shoulder 32.00
+ Add Saffron Rice 4.00 Pearl barley risotto, salsa Verde
+ Add Garlic Naan 3.00
+ Add Fries 8.00

Chickpea & Courgette 17.00 [BREAD STREET] Smash Burger 24.50
Tikka Masala Triple beef patty, onion ring, pickles, American cheese, mustard mayo, fries
+ Add Saffron Rice 4.00
+ Add Grilled Naan 3.00
+ Add Fries 8.00

Gordon Ramsay Fish & Chips 24.50 [BREAD STREET] Burger 23.50
Triple cooked chips, mushy peas, tartare sauce Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, fries
+ Add Avocado 4.00
+ Add Streaky Bacon 4.00
+ Add Fried Egg 3.50

Roasted Cod 30.50 [BREAD STREET] Burger 23.50
Crushed potatoes, artichoke, capers, red wine & lemon sauce + Add Avocado 4.00
+ Add Streaky Bacon 4.00
+ Add Fried Egg 3.50

Baked Spinach & Ricotta Cannelloni 20.00
Roasted tomato sauce, parmesan, basil

DESSERTS

Chocolate & Heather Honey Tart 11.00 Ice Creams Per Scoop 3.00
Honeycomb, Mackie's milk ice cream Salted caramel, vanilla, milk

Sticky Toffee Pudding 11.00 Sorbets Per Scoop 3.00
Milk ice cream Mango, raspberry, coconut, dark chocolate

Rhubarb & Ginger Trifle 12.00 Scottish Cheese Board 15.00
Caramelised oats Pear chutney, crispy malted bread

[BREAD STREET] Tiramisu 11.00
Crumbed amaretti

SIGNATURE WELLINGTONS

Gordon's signature wellingtons, made to share for two. Please allow 45 minutes.

Highland Venison Wellington 120.00
Celeriac puree, blackberry jus

Classic Beef Wellington 125.00
Creamy mashed potato & red wine jus

THE GRILL

LARGE CUTS

A selection of rare breed beef cuts sourced from the best farms, matured in Himalayan salt, dry-aged for a minimum of 35 days. Ideal for sharing!

Bone-in Prime Rib 12.50
Per 100g

Porterhouse 13.00
Per 100g

STEAKS

Dry-aged Rib-Eye Steak 44.00
10oz

Australian Wagyu Rump Cap 38.00
8oz

Scotch Fillet Steak 49.00
8oz

SAUCES

Béarnaise 3.50

Bone Marrow & Shallot 3.50

Peppercorn 3.50

KIDS EAT FREE EVERY WEEKDAY!

ASK YOUR SERVER FOR MORE DETAILS

Terms & conditions apply.

