

Join us for drinks in our beautiful bar
Open late Monday – Saturday

BREAD STREET

KITCHEN & BAR

SUNDAY ROAST WITH ALL THE TRIMMINGS Served from
12pm on Sundays
35 day dry-aged sirloin of rare breed beef 26.00

Love Potion No. 9 Croft pink port, mint, raspberries, lemon, Prosecco	10.00	Lady Regent Hendrick's, Rinquiquin Peach aperitif, elderflower, lemon, fresh mint	10.00
Grey Goose Royal Grey Goose, Aperol, lemon, passion fruit, Prosecco	11.00	Zephyr Cardamom infused vodka, lemon juice, ginger homemade syrup	12.00

COCKTAILS

BSK Espresso Martini
Bacardi Spiced rum,
homemade salted caramel,
house blend espresso 11.00

Long Night
Macallan 12, Campari, Laphroaig
10 year old, Crème de Banane,
Crème de Cacao dark,
Peychaud's bitters 12.00

The BB
Bombay Bramble gin, elderflower
cordial, agave syrup, lemon 9.50

Champagne & Sparkling	125ml
Coeur Des Bar, Blanc de Noir, Devaux, Champagne, France NV	14.00
Veuve Clicquot Ponsardin, Brut Rosé, Champagne, France	23.50
Hattingley Valley Classic Cuvée, Hampshire, Southern England NV	13.00

SNACKS & BREAD

Mixed marinated olives 4.00	Bread basket with butter 4.50
Harissa spiced nuts 4.00	Haggis bites 6.50
Padron peppers 6.00	

STARTERS & SALADS

Roasted pepper & tomato soup, crème fraiche, chive	8.00
Perthshire steak tartare, confit egg yolk, grilled bone marrow toast	15.00
West coast langoustine, lemon mayonnaise, espelette pepper	17.50
Burrata, heritage beetroot, black olives, pine nuts, dill	10.00
Prawn cocktail, cucumber, avocado, pink grapefruit, tobiko	14.00
Tamarind spiced chicken wings, spring onions, coriander	11.00/ 15.00
Spicy tuna tartare, wonton crisps, crème fraiche, avocado	12.00
Caesar salad, soft boiled egg, pancetta, anchovies, aged Parmesan	8.75/ 12.50
Superfood salad, kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts	8.50 / 12.00
Crispy duck, watercress, mooli, chilli, radish, ginger, sesame seeds, orange and soy dressing	9.50 / 13.50
Add to your salad	
Avocado 4.00	Halloumi 3.50
Chicken breast 5.00	

LARGE CUTS

Selection of dry aged, rare breed beef cuts sourced
from the best British farms, matured in our own
Himalayan salt dry aged for a minimum of 35 days.

Please ask your server for today's selection and prices, they
are generally a minimum of 900g and are great for sharing.

Bone in prime rib.....	per 100g.....	11.00
Bone in sirloin.....	per 100g.....	11.00
Porterhouse.....	per 100g....	12.00

FROM THE GRILL

Dry-aged rib-eye steak 10oz	40.00
Dry-aged sirloin steak 10oz	37.00
Grilled spatchcocked poussin, chimichurri sauce	23.00

All the steaks are served with cherry tomatoes,
grilled mushroom, watercress

CHOICE OF A SAUCE 2.50

Béarnaise, peppercorn, marrowbone and shallots sauce, chimichurri

SIDES

Koffmann's Fries	5.00
Creamy mashed potato	5.00
Macaroni cheese, roasted garlic crumbs	5.50
Mixed leaves, cherry tomatoes	4.50
Tenderstem broccoli	5.00
Honey roast carrots	5.00

MAINS

Beef Wellington, creamy mashed potato,
honey roast carrots, red wine jus
(for 2 people, please allow 45 minutes) per person 49.00

Steamed sea bream, braised leeks,
cherry tomatoes, samphire, brown shrimps 20.50

Butter chicken and cashew nut curry,
saffron rice, poppadum 18.50

Roasted cod, crushed potatoes, artichoke,
salted capers, red wine and lemon sauce 22.50

Baked spinach and ricotta cannelloni,
tomato, mornay sauce, basil 17.50

Slow-roasted Ayrshire pork belly, Braeburn apple purée 19.50

Fish and chips, mushy peas, salt 'n' sauce 17.50

Celeriac steak, grilled mushroom, watercress, wild rice,
mushroom gravy 17.50

Bread Street Kitchen Burger, dry aged beef burger,
Monterey Jack cheese, sriracha mayo, Koffmann's Fries 18.00

Add to your burger

Avocado 4.00 Fried egg 3.00 Streaky bacon 3.50

DESSERTS

Chocolate fondant, salted caramel ice cream 7.50

Pineapple and kiwi carpaccio, passion fruit,
lime, coconut sorbet 7.00

Single Malt whisky cranachan cheesecake, raspberry sorbet 7.50

Sticky toffee pudding, vanilla ice cream 7.50

Selection of ice creams and sorbets 5.50

Selection of Scottish cheese, crackers, grapes, chutney 11.50

A discretionary 12.5% service charge will be added to your final bill.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Prices include VAT.

👍 @BreadStreetKitchen 📷 @BreadStreetkitchen