

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

GIN & TONIC

Ramsay's G&T	12.50
Ramsay's Gin by Eden Mill, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic	
Amalfi Lemon G&T	11.50
Malfy Con Limone Gin, Limoncello, Fever-Tree Mediterranean Tonic Water	
Pink Strawberry G&T	11.00
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries	
Japanese G&T	13.50
KiNoBi Kyoto Dry Gin, Midori Green Melon Liqueur, lime, Fever-Tree Indian Tonic	

SPRITZ

Sicilian Spritz	11.50
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, FIOL Prosecco	
Passion Fruit Royale	13.00
Absolut Elyx Vodka, Aperol, lemon, passion fruit, FIOL Prosecco, candy floss	
Bésame Mucho	13.50
Olmecca Altos Plata Tequila, Aperol, Cointreau, lime, grapefruit juice, raspberries, agave, salt, Fever-Tree Pink Grapefruit Soda	
Spring Garden Bellini	13.00
Chandon Garden Spritz, peach, elderflower, lemon, grapefruit, Green Chartreuse	

DISCOVER OUR SET MENU

2 COURSES £19.50

3 COURSES £24

Available 11:30am - 6pm weekdays

CHAMPAGNE

Devaux Coeur Des Bar Blanc de Noir	Glass 15.50
Champagne, France NV	
Veuve Clicquot Ponsardin Yellow Label Brut	Glass 18.50
Champagne, France NV	
Veuve Clicquot Ponsardin Brut Rose	Glass 22.00
Champagne, France NV	

SNACKS & STARTERS

Mixed Marinated Olives	5.50	Bread Basket & Butter	4.00
Harissa Spiced Nuts	5.00	Cauliflower 65	8.00
Padron Peppers	6.50	Spicy Tuna Tartare	16.50
		Avocado, crisp wonton, sesame	
Red Pepper & Tomato Soup	8.50	Perthshire Steak Tartare	12.00
		Confit egg yok, bone marrow sourdough	
Burrata	13.50	Prawn Cocktail	14.00
		Cucumber, avocado, pink grapefruit, tobiko	
Tamarind Spiced Chicken Wings	11.50		
		Spring onions, coriander	

SALADS

Caesar Salad		Crispy Duck Salad	
Small 9.50 Large 15.00		Small 12.00 Large 19.50	
Soft boiled egg, pancetta, anchovies, aged Parmesan		Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing	
Superfood Salad		ADD TO YOUR SALAD	
Small 10.00 Large 14.00		Avocado	4.00
Kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, mixed seeds		Halloumi	4.00
		Chicken	6.00
		Smoked Salmon	5.50

SIDES

Koffmann's Fries	5.00	Creamed Spinach	5.00
Creamy Mashed Potato	5.50	Honey Roasted Carrots	5.00
Macaroni Cheese	7.00	Fine Green Beans	5.50
Roasted garlic crumbs		Chilli, almond	
Mixed Leaf Salad	4.50		
Cherry tomatoes			

MAINS

Steamed Sea Bream	22.00	Roasted Cod	26.50
Green beans, cherry tomato, Moilee sauce		Crushed potatoes, artichoke, capers, red wine & lemon sauce	
Baked Spinach & Ricotta Cannelloni	20.50	Slow-Roasted Ayrshire Pork Belly	19.50
Tomato, Mornay sauce, basil		Brown butter & Bramley apple purée	
Butter Chicken Curry	22.50	Bread Street Kitchen Burger	19.50
Saffron rice, garlic naan		Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, Koffmann's fries	
Lamb Rogan Josh	26.50	ADD TO YOUR BURGER	
Saffron rice, garlic naan		Avocado	4.00
Roasted Cauliflower	16.50	Streaky Bacon	3.00
Raw mushroom salad, gremolata		Fried Egg	3.00
Fish & Chips	20.00		
Mushy peas, tartare sauce			

SUSHI

California Roll	17.50	Dragon Roll	13.00
Snow crab, yuzu tobiko, avocado, cucumber, wasabi, pickled ginger, soy		Cucumber, avocado, wasabi, pickled ginger, soy	

ENJOY A RAMSAY ROAST EVERY SUNDAY FROM 12PM

Served with Yorkshire pudding, roasted potatoes, carrots and seasonal vegetables.

DESSERTS

Chocolate Fondant	9.00	Selection of Scottish Cheese	12.00
Salted caramel ice cream		Crackers, grapes, chutney	
Pineapple & Kiwi Carpaccio	7.50	Sticky Toffee Pudding	8.50
Passion fruit, lime, coconut sorbet		Clotted cream ice cream	
Monkey Shoulder Cranachan Cheesecake	8.50	Ice Creams & Sorbets	6.00
Raspberry sorbet			

BEEF WELLINGTON FOR 2

Beef Wellington for two, creamy mashed potato, red wine jus

PLEASE ALLOW 45 MINUTES

105.00

KIDS EAT FREE ALL DAY, EVERYDAY!

Terms & conditions apply.

LARGE CUTS

A selection of 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 Sirloin	Porterhouse
12.00 Per 100g	13.00 Per 100g

Bone-in Prime Rib
12.50 Per 100g

THE GRILL

All steaks are served with confit tomatoes, watercress & shallot salad

Dry-aged Rib-Eye Steak 9oz	40.00	SAUCES	2.75 EACH
		Béarnaise	
		Peppercorn	
		Chimichurri	
Dry-aged Sirloin Steak 9oz	39.00	Bone marrow & shallot	

Grilled Half Chicken
Chimichurri sauce
24.50