

Pick up a copy of Gordon's Bread Street Kitchen cookbook today, ask your server for details

BREAD STREET

KITCHEN & BAR

SUNDAY ROAST WITH ALL THE TRIMMINGS
Served from 12pm on Sundays
35 day dry-aged sirloin of rare breed beef 25.00

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 12.00

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

Besserat de Bellefon, Blanc de Blancs, Champagne, France NV 19.00

Hattingley Valley Classic Cuvée, Hampshire, Southern England NV 13.00

SNACKS & BREAD

Mixed marinated olives 3.00	Bread basket with butter 3.50
Harissa spiced nuts 3.00	
Padron peppers 5.00	Haggis bites 6.00

STARTERS & SALADS

Bread Street Kitchen Cullen Skink, smoked haddock, mussels, potato, whisky	7.50
Pertshire steak tartare, confit egg yolk, grilled bone marrow toast	14.50
West coast langoustine, lemon mayonnaise, espelette pepper	17.50
Stracciatella, heritage beetroot, black olives, pine nuts, dill	9.50
Prawn cocktail, cucumber, avocado, pink grapefruit, tobiko	13.50
Tamarind spiced chicken wings, spring onions, coriander	10.50
Spicy tuna tartare, wonton crisps, crème fraiche, avocado	11.50
Caesar salad, soft boiled egg, pancetta, anchovies, aged Parmesan	8.00 / 11.00
Superfood salad, kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts	8.00 / 11.00
Crispy duck, watercress, mooli, chilli, radish, ginger, sesame seeds, orange and soy dressing	9.00 / 12.00
Add to your salad	
Avocado 2.50	Halloumi 2.50
Chicken breast 4.00	

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....	10.50
Bone in sirloin.....	per 100g....	10.50
Porterhouse.....	per 100g....	11.50
Add Scottish langoustine.....		6.50

FROM THE GRILL

Dry-aged rib-eye steak 10oz	40.00
Dry-aged sirloin steak 10oz	36.00
Grilled spatchcocked poussin, chimichurri sauce	22.50

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

CHOICE OF A SAUCE 2.00

Béarnaise, peppercorn, marrowbone and shallots sauce, chimichurri

SIDES

Koffmann's fries	4.50
Truffle brie mash potato	4.50
Macaroni cheese, roasted garlic crumbs	5.00
Mixed leaves, cherry tomatoes	4.00
Broccolini, almonds	4.50
Honey roast carrots	4.50

MAINS

Beef Wellington, truffle brie mashed potato, mixed leaves salad, red wine jus (for 2 people, please allow 45 minutes)	per person 48.00
Steamed sea bream, braised leeks, cherry tomatoes, samphire, brown shrimps	19.00
Butter chicken and cashew nut curry, saffron rice, poppadum	18.00
Roasted cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce	21.50
Baked spinach and ricotta cannelloni, tomato, mornay sauce, basil	17.00
Roasted Ayrshire pork chop, Braeburn apple purée	18.50
Fish and chips, mushy peas, salt 'n' sauce	16.50
Celeriac steak, grilled mushroom, watercress, wild rice, mushroom gravy	16.50
Bread Street Kitchen Burger, dry aged beef burger, Monterey Jack cheese, sriracha mayo, Koffmann's fries	17.50
Add to your burger	
Avocado 2.50	Fried egg 3.00
	Streaky bacon 3.00

DESSERTS

Chocolate fondant, salted caramel ice cream	7.00
Pineapple and kiwi carpaccio, passion fruit, lime, coconut sorbet	6.50
Single Malt whisky cranachan cheesecake, raspberry sorbet	7.00
Sticky toffee pudding, vanilla ice cream	7.00
Selection of ice creams and sorbets	5.00
Selection of Scottish cheese, crackers, grapes, chutney	10.50

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.

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