

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 8.50
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 17.00
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 17.75
St Germain, Elderflower liqueur, Fever-Tree soda water, mint, prosecco

DISCOVER OUR WIDE
RANGE OF GIFTS &
EXPERIENCES

Search ‘Gordon Ramsay gifts’
on your device

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

SNACKS & STARTERS

Bread Basket & Butter 6.50 Smoked Almonds 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, hummus, crispy chickpeas, grilled bread, sumac
aged parmesan crisps

BREAD STREET 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. Available until 4pm.

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
Highland venison, neeps & tatties

Butter Chicken Curry 21.00
+ Add Saffron Rice 4.00
+ Add Garlic Naan 3.00
+ Add Fries 7.00

Chickpea & Courgette Tikka Masala 17.00
+ Add Saffron Rice 4.00
+ Add Grilled Naan 3.00
+ Add Fries 7.00

Gordon Ramsay Fish & Chips 26.50
Triple cooked chips, mushy peas, tartare sauce

Roasted Cod 31.50
Crushed potatoes, artichoke, capers, red wine & lemon sauce

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

DESSERTS

Chocolate & Heather Honey Tart 11.00
Honeycomb, Mackie's milk ice cream

Sticky Toffee Pudding 11.00
Milk ice cream

Rhubarb & Ginger Trifle 12.00
Caramelised oats

BREAD STREET Tiramisu 11.00
Crumbed amaretti

 Sandwich 24.50
Short rib of British beef, tomato chutney, grilled oyster mushrooms, jack cheese, fries

Slow Roasted Lamb Shoulder 32.00
Pearl barley risotto, salsa Verde

BREAD STREET Smash Burger 25.50
Triple beef patty, onion ring, pickles, American cheese, mustard mayo, fries
+ Add Avocado 4.00
+ Add Streaky Bacon 4.00
+ Add Fried Egg 3.50

BREAD STREET Burger 24.50
Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, fries
+ Add Avocado 4.00
+ Add Streaky Bacon 4.00
+ Add Fried Egg 3.50

Ice Creams Per Scoop 3.00
Salted caramel, vanilla, milk

Sorbets Per Scoop 3.00
Mango, raspberry, coconut, dark chocolate

Scottish Cheese Board 15.00
Pear chutney, crispy malted bread

THE GRILL

BEEF WELLINGTON
FOR 2 PEOPLE

Classic Ramsay Beef Wellington for two served with creamy mashed potato & red wine jus. Please allow 45 minutes

130.00

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

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Smoked Almonds 6.50
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Aromatic oil, calabrian chilli
Spicy Tuna Tartare 18.50
Avocado, crispy wonton, sesame

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

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

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

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Scottish smoked haddock

SALADS

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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

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

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Roasted garlic crumb
BREAD STREET Mash 7.00
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Tenderstem Broccoli 7.50
Garlic & anchovy dressing, almonds
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Feta, pomegranate, sumac dressing

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Nutmeg
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Salted caramel, vanilla, milk

Sorbets Per Scoop 3.00
Mango, raspberry, coconut, dark chocolate

Scottish Cheese Board 15.00
Pear chutney, crispy malted bread

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 130.00
Creamy mashed potato & red wine jus

THE GRILL

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