GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

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

SNACKS & STARTERS

Bread Basket & Butter 6.50

Nocellara del Belice Olives 6.00
Aromatic oil, calabrian chilli

Haggis Bon Bons 9.00
Scotch whisky mayo

Burrata 14.50
Bitter Leaves, pear, walnuts, hot honey

Wagyu Meatballs 16.50
Cheese sauce, cranberry, sage, grilled sourdough

Cullen Skink Croquettes 11.00
Scottish smoked haddock

Smoked Almonds 6.50

Spicy Tuna Tartare 18.50
Avocado, crispy wonton, sesame

Tamarind Spiced Chicken Wings 13.50
Spring onions, coriander

Crab & Isle of Mull Cheddar Dip 18.00
Scottish crab dip, Isle of Mull Cheddar, toasted bread

Spiced Fried Cauliflower 9.50
Coconut yoghurt & herb dressing

SALADS

Caesar Salad
Small 12.00 Large 16.00
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps

Scottish Salmon & Potato Salad
Small 13.50 Large 17.50
New potatoes, hot smoked salmon, salmon roe, fried capers, sour cream, horseradish dressing, dill

Spiced Carrot Salad
Small 9.50 Large 12.50
Hummus, crispy chickpeas, grilled bread, sumac

ADD TO YOUR SALAD

+ Add Avocado 4.00
+ Add Halloumi 6.00
+ Add Chicken 8.50
+ 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
House seasoning, smoked bacon mayo

Macaroni Cheese 7.75
Roasted garlic crumb

Tenderstem Broccoli 8.50
Lemon sauce, roasted chestnuts

Buttered Spinach 6.50
Nutmeg

Endive Salad 6.00
Endive, gem, crispy onions, house vinaigrette

BREAD STREET **Mash** 7.00
Garlic butter

Braised Red Cabbage 6.00
Orange zest

Saffron Rice 4.00



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

Roasted Cod 34.50
Potato puree, artichokes, capers, red wine & tarragon sauce

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

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

idiot **Sandwich** 24.50
Short rib of British beef, tomato chutney, grilled oyster mushrooms, Monterey 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

Slow Cooked Pork Belly 24.50
Spiced apple puree, red wine jus

DESSERTS

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

Sticky Toffee Pudding 11.00
Milk ice cream

Apple Crumble Trifle 12.00
Scotch whisky, caramelised ginger oats

BREAD STREET **Tiramisu** 11.00
Crumbed amaretti

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

Terms & conditions apply.

A discretionary 12.5% service charge will be added to your final bill. Prices include VAT. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. @breadstreetkitchen #BreadStreetKitchen

SCAN TO VIEW CALORIES

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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

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