

CHAMPAGNE

Perrier-Jouët, Grand Brut Glass 21.00
Champagne, France

G.H. Mumm, Brut Rosé Glass 22.00
Champagne, France

GIN & TONIC

House Special G&T 17.50

Monkey 47 Gin, Lillet Rose, elderflower, lavender, lemon, Fever-Tree Elderflower Tonic

Murcian Lemon G&T 16.50

Bombay Sapphire Gin, Limoncello & Fever-Tree Mediterranean Tonic Water

Pink Strawberry G&T 15.00

Beekeeper Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic, fresh strawberries

Japanese G&T 17.50

Ki No Bi Kyoto Dry Gin, Midori Melon Liqueur, lime Fever-Tree Indian Tonic

Botanical G&T 17.50

The Botanist Islay Dry Gin, grapefruit, rosemary, Fever-Tree Refreshingly Light Tonic

SPRITZ

Sicilian Spritz 17.00

Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, Prosecco

Black Forest Bellini 17.50

Monkey 47 Black Forest Gin, peach, Prosecco

Garden 75 17.50

Italicus Bergamot Aperitivo, Tanqueray No.10 Gin, lemon juice, Chandon Garden Spritz

Hugo Spritz 17.00

St. Germain Elderflower Liqueur, Fever-Tree White Grape & Apricot Soda

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

SNACKS & STARTERS

Mixed Marinated Olives 6.50 Harissa Spiced Nuts 6.50

Bread Basket 6.50 Spicy Tuna Tartare 18.50
Butter Avocado, crispy wonton, sesame

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

Burrata 14.00 Crab & Isle of Mull Cheddar Dip 18.00
Winter leaves, pear, walnuts, chilli honey 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 BSK Poke Bowl
Small 12.00 Large 16.00 Small 10.50 Large 16.00
Confit egg yolk dressing, pancetta crumb, anchovies, aged parmesan crisps
Sushi rice, quinoa, mango, radish, chilli & garlic marinated tofu, edamame, wakame

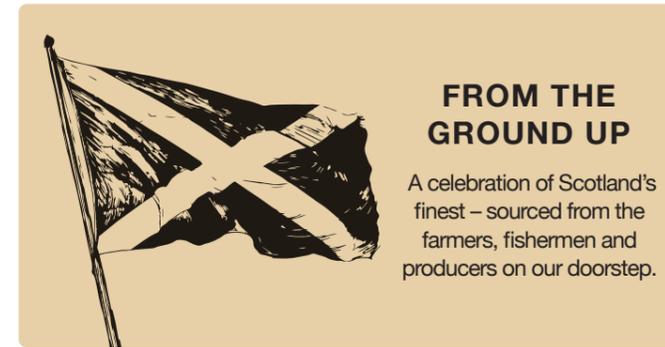
Spiced Carrot Salad ADD TO YOUR SALAD
Small 12.50 Large 15.00 + Add Avocado 4.00
Seasonal rainbow carrots, hummus, sumac, crispy chickpeas, grilled bread + Add Halloumi 6.00
+ Add Chicken 8.50
+ Add Smoked Salmon 8.00

JOIN US FOR RAMSAY'S ULTIMATE SUNDAY ROAST

Three roasts. One Board. Built for Sharing

SIDES

Fries 7.50 Buttered Kale 6.00
Macaroni Cheese 7.75 Buttered Spinach 6.50
Roasted garlic crumb Nutmeg
Side Salad 5.00 Creamy Mashed Potato 6.75
Honey Roasted Carrots 5.00



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 Sandwich 26.50
Highland venison, neeps & tatties Slow-cooked bbq beef brisket, sesame seed bun, pickled cucumber, bbq sauce, crispy onions, fries

Butter Chicken Curry 21.00 Steamed Sea Bream 24.50
+ Add Saffron Rice 4.00 Moilee sauce, roasted pumpkin, coriander
+ Add Garlic Naan 3.00 + Add Saffron Rice 4.00
+ Add Fries 7.50 + Add Grilled Naan 3.00
+ Add Fries 7.50

Chickpea & Courgette 17.00 Slow Roasted Lamb Shoulder 32.00
Tikka Masala + Add Saffron Rice 4.00 Pearl barley risotto, salsa verde
+ Add Grilled Naan 3.00
+ Add Fries 7.50

Gordon Ramsay Fish & Chips 24.50 BREAD STREET Smash Burger 24.50
Mushy peas, tartare sauce Triple beef patty, onion ring, pickles, american cheese, mustard mayo, fries

Roasted Cod 30.50 + Add Avocado 4.00
Crushed potatoes, artichoke, capers, red wine & lemon sauce + Add Streaky Bacon 4.00
+ Add Fried Egg 3.50

Baked Spinach & Ricotta Cannelloni 20.00 BREAD STREET Burger 23.50
Roasted tomato sauce, parmesan, basil Dry-aged beef patty, Monterey Jack cheese, sriracha mayo, fries
+ Add Avocado 4.00
+ Add Streaky Bacon 4.00
+ Add Fried Egg 3.50

DESSERTS

Chocolate & Heather Honey Tart 11.00 Ice Creams Per Scoop 3.00
Honeycomb, Mackie's milk ice cream Salted caramel, pistachio, vanilla, milk

Sticky Toffee Pudding 11.00 Sorbets Per Scoop 3.00
Milk ice cream Mango, raspberry, coconut, dark chocolate

Black Forest Cheesecake 10.00 Scottish Cheese Board 15.00
Cherry compote, pistachio ice cream Pear chutney, crispy malted bread

Rhubarb & Ginger Trifle 12.00
Caramelised oats

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 125.00
Creamy mashed potato & red wine jus

THE GRILL

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 12.50
Per 100g

Bone-in Prime Rib 12.50
Per 100g

Porterhouse 13.00
Per 100g

STEAKS

Dry-aged Rib-Eye Steak 44.00
10oz

Dry-aged Sirloin Steak 42.00
10oz

SAUCES

Béarnaise 3.50
Bone Marrow & Shallot 3.50
Peppercorn 3.50

SEASONAL SET MENU

2 COURSES £22
3 COURSES £27

AVAILABLE
MONDAY TO FRIDAY,
UNTIL 6PM

For up to 12 guests. Ask your server for more details.

KIDS EAT FREE EVERY WEEKDAY!

ASK YOUR SERVER FOR MORE DETAILS

Terms & conditions apply.

