

BREAD ST.  
*Brasserie*

**To start**

Soup of the day, crisp croutons (gf opt)	£4
Crushed broad bean and pea crostini with lemon, mint and marinated feta (v, vg opt)	£6
Pressed ham hock, leek and carrot terrine, vegetable chutney and oatcakes (gf opt)	£6
Charred baby leeks, roast red pepper dressing, toasted pine nuts and basil (vg, gf)	£5
Confit Shetland salmon, summer vegetable salad and pea puree (gf)	£6
Warm salad of wood pigeon with caramelised walnuts and beetroot compote (gf, n)	£6
Smoked duck breast, fresh grapefruit, sticky date puree and chicory (gf)	£6

**To follow**

Fish pie with poached Pollock, prawn, spinach and smoked haddock, cheddar mash and green salad (gf)	£14
Braised neck of lamb, apricots, spiced raisins, almonds, mint cous cous (n)	£16
Baked whole plaice, sautéed samphire, gremolata (gf)	£16
Thyme and garlic roasted beetroot and onion risotto, crème fraiche (vg opt, v, gf)	£11
Soy and ginger marinated chicken supreme, glazed pak choi, bean sprouts (gf)	£14
Penne pasta with almond pesto, cherry tomatoes, rocket, avocado (vg, n)	£11
Parmesan herb crusted salmon fillet, smoked salmon and dill croquette, leek velouté	£12

**Salads and Comfort Food**

Classic Caesar salad with parmesan, anchovies, croutons (gf opt)	£6
Add charred chicken or blackened salmon fillet (gf opt)	£9
Prime 8oz beef burger with tomato relish and crispy fries	£10
Innis and Gunn beer battered fish and chips with tartare sauce	£10
Pulled pork and Sauerkraut, sesame bun, barbecue sauce, crispy fries	£10
Char grilled 7oz Ribeye or Fillet steak, mixed leaf salad and a choice of peppercorn or Diane sauce	£20

**On the side All £3**

Roast butternut squash and spring onions
Ratatouille with melting mozzarella
Garlic and thyme roasted new potatoes
Glazed carrots with dill and orange butter
String fries with rosemary Maldon salt
Hand cut fries cooked in beef dripping

**To finish**

Syrupy peaches, hazelnut meringues, mango sorbet (v, gf, n)	£5
Pimms, orange and strawberry jelly, orange Chantilly, Scottish strawberries (gf)	£4
Dark Belgian chocolate cake, caramel sauce, vanilla ice cream (v)	£5
Selection of British cheeses, oatcakes, honey and walnuts (gf and n opt)	£5
Poached rhubarb, whisky and stem ginger Eton mess (v, gf)	£4

v- vegetarian, vg – vegan, gf – gluten-free, n – contains nuts. Please inform your server of any allergies you may have. A discretionary service charge of 10% will be added to bills for tables of eight or more. Please inform your server if you prefer this not to be added. All gratuities go directly to the team.