

STARTERS

Cauliflower velouté with curry spiced native lobster	7.50
Highland venison ragout, pappardelle, Pecorino, oregano, pangrattato	10.50 / 18.00
Tamarind spiced chicken wings, spring onions, coriander	8.50
Snow crab California roll	12.00
Spicy tuna tartare, chilli garlic, sesame oil, spring onions, wonton crisps	12.00
Potted salt beef brisket with grain mustard, piccalilli, buckwheat crackers	9.50
Prawn cocktail, avocado, cucumber, pink grapefruit	12.50
Baked scallops, sweetcorn purée, confit pork belly, celery cress	12.50 / 22.50
Rigatoni with courgette, red chilli, black olives, capers, puttanesca sauce	8.50 / 13.00

FLATBREADS & SALADS

Caramelised onions, Taleggio cheese, cured pig's cheeks, pine nuts, basil pesto	9.50	
Tomato relish, goat's curd, basil and aged balsamic	8.50	
BSK Caesar salad, pancetta, anchovies, St Ewe egg, aged Parmesan	7.50 / 12.00	
Kale, red cabbage, fennel, carrots, pumpkin and sunflower seeds, white balsamic dressing	7.50 / 12.00	
Superfood salad, squash, broccoli, alfalfa cress, edamame beans, bulgur wheat, yoghurt dressing	7.50 / 12.00	
Add Chicken 6.00	Add Chermoula spiced prawns 6.00	Add Halloumi 4.00

SIDES

Hand-cut chips	4.50
Kohlrabi and red onion coleslaw	4.00
Seasonal greens	4.00
Truffle brie mash	6.50
Spiced honey carrots	4.50
BSK macaroni cheese with garlic roasted crumbs	5.50
Braised red cabbage	4.50
Mixed winter leaves, aged Parmesan, balsamic	4.50
Marinated beetroot, feta, toasted hazelnuts	4.50

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal

MAINS

Roasted cod with crushed potatoes, artichoke, salted capers, red wine and lemon sauce	19.50
Steamed sea bream, braised leeks, brown shrimp, sea purslane, shellfish dressing	19.50
BSK short rib beef burger, Monterey Jack cheese, sriracha mayo, chips	16.50
Pork and fennel sausages, bean casserole, 'nduja, salsa verde	18.00
Baked spinach, ricotta, squash and artichoke cannelloni	16.50
Baked halibut, calçot onions, sprouting broccoli, mussels, almonds, champagne velouté	34.00
Surf and turf of sirloin steak, half of a lobster, Café de Paris butter, chips	38.00
Slow-roasted Cumbrian Saddleback pork belly, spiced apple purée	17.50
Scottish venison, parsnip purée, fondant potato, caramelised pear, red currant jus	26.00
North African spiced whole shoulder of Herdwick lamb, couscous, raita for two to share	65.00

JOSPER CHARCOAL GRILL

Dingley Dell pork chop 12oz	22.00
Poussin, chimichurri, burnt lemon	17.50
Herdwick lamb cutlets	26.00
English veal cutlet	28.00
28 day aged West Country rib-eye steak 12oz	34.00
Whole 16oz Dover sole, watercress, capers, shallot salad	38.00

NATIVE & RARE BREED

Daily selection of dry aged, native and rare breed prime beef cuts, sourced from our artisan suppliers; matured in our own Himalayan Salt dry ager for a minimum of 35 days. Availability is dependent on what chef has in the cabinet and they are generally large (minimum of 600g) and can be great for sharing!
Please ask your server for today's selection and prices.

Bone in prime rib	10.50 per 100g
T-bone	11.00 per 100g
Porterhouse	11.50 per 100g
Sirloin on the bone	10.00 per 100g

Choice of one sauce: Béarnaise, peppercorn or marrowbone and shallot sauce

'Enjoy delicious new recipes from our Bread Street Kitchen cookbook. Ask your server for more details.'

A cover charge of £2.00 per head will apply in the dining room only and a 12.5% discretionary service charge will be added to your final bill