

STARTERS

Grilled English asparagus, Bayonne ham, crispy egg, hollandaise	12.00
Leek and potato soup, poached quail egg, smoked ham hock and parsley oil	8.00
Fricassée of lamb sweetbreads, pickled St. George's mushrooms, peas, gnocchi	9.00
Curry spiced baked scallops, cauliflower purée, crispy chicken skin, Granny Smith apple	12.50 / 22.50
Potted salt beef brisket with grain mustard, piccalilli, buckwheat crackers.	9.50
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
Prawn and crab cocktail, avocado, cucumber, pink grapefruit	12.50
Rigatoni with courgette, red chilli, black olives, capers, puttanesca sauce	8.50 / 13.00

FLATBREADS & SALADS

Black pudding, tenderstem broccoli, garlic, avocado, tomato and chilli	9.50	
Josper grilled pepper ragout, goat's cheese, crispy capers, aioli	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, broccoli cress, avocado, bulgur wheat, yoghurt dressing	8.00 / 12.50	
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
Buttered Seasonal greens	4.00
Jersey Royal, seaweed butter	4.50
Spiced honey carrots	4.50
Truffled brie Mashed potato	4.50
Macaroni cheese with garlic roasted crumbs	6.00
Courgette, rocket, asparagus, Parmesan, balsamic	5.00
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 lamb rump, pea purée, English asparagus, Jersey Royals, new season garlic	25.00
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, crispy seaweed	19.50
BSK short rib beef burger, Monterey Jack cheese, sriracha mayo, chips	16.50
Pork and fennel sausages, borlotti bean casserole, 'nduja, salsa verde	18.00
Baked spinach, Sardinian sheep ricotta, artichoke cannelloni, courgette, olive	16.50
River Test trout, sprouting broccoli, almonds, mussels, wild garlic and watercress velouté	23.00
Surf and turf of aged sirloin steak, half lobster, Café de Paris butter, chips	38.00
Slow-roasted Cumbrian Saddleback pork belly, spiced Braeburn apple purée	17.50

JOSPER CHARCOAL GRILL

Dingley Dell pork chop 12oz, Scotch bonnet and pineapple relish	22.00
Poussin, chimichurri, burnt lemon	17.50
Herdwick lamb cutlets, mint tapenade	26.00
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; all prices are inclusive of VAT
And a 12.5% discretionary service charge will be added to your final bill