BRUNCH

The English breakfast - Two eggs of your choice, bacon, sausage, mushrooms, tomato, baked beans	24
Eggs Benedict with honey roasted ham, spinach or smoked salmon	19
BSU open-faced omelette with mushrooms, green asparagus, Gruyère cheese and rocket	19
Wood oven baked egg with bacon, piquillo pepper, onion, toasted focaccia	16
Buttermilk fluffy pancakes served with honeycomb butter, banana and maple syrup	18
Blueberry fluffy pancakes served with soft serve ice cream, blueberries and golden syrup	20
Grilled sirloin steak, two fried eggs, tomato, mushroom, chips	34
Avocado wedges on pumpernickel toast, poached egg, mustard mayo	15
Spicy scrambled eggs with chorizo, chili, pineapple and feta cheese	18
Sweetcorn fritter, crushed avocado, tomato relish and crème fraiche, coriander	18
Scotch egg - Deep fried breaded egg with pork, celeriac remoulade, rosemary potatoes	18
Vanilla yogurt, home-made treacle granola, mixed berries	12
Papaya filled with Greek vanilla yoghurt, homemade chocolate chia seed and quinoa granola	13
STARTERS	
Spicy salmon tartare, chili, garlic cucumber, mango purée, wonton crisps	19
Chicken liver and foie gras parfait, Madeira jelly, toasted brioche	23
Seared scallops, curry & apple purée, treacle cured bacon, spiced brandy snaps	24
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots (to share)	28
Cider and onion soup, cheddar cheese toastie	17
SALADS	
Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	16/28
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond	15/27
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic	14/26

MAINS

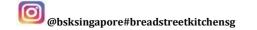
Beef filet Wellington, mashed potatoes, glazed carrots, seasonal greens, red wine jus	80				
Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39				
BSK dry age beef burger 7oz, Monterey Jack cheese, smoked bacon ketchup & chips	29 32				
Green pea risotto, asparagus, aged Parmesan, crunchy pea shoots Slow roasted Dingley Dell pork belly stuffed with parsley and garlic, apple purée, whole grain mustard jus	32 29				
Braised lamb shank, mashed potato, orange gremolata	45				
Traditional fish and chips, crushed peas, tartar sauce	29				
Roasted sea trout, braised leeks, prawns, samphire, cherry tomatoes, saffron velouté	38				
GRILL					
Baby chicken, red chili pipi-piri sauce, burnt lemon, yoghurt dip	36				
Lamb chops	55				
Dingley Dell pork chop 280g	45				
Dingley Dell pork T-bone 450g	56				
Ingus sirloin steak 280g 150 days grain fed					
rish Angus rib-eye steak 330g 28 days aged grass fed					
Mixed grill platter to share for 2-3 (ask your server for the selection)	132				
Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce					
Add truffle butter 6					
SIDES					
Chips	10				
Mashed potato	10				
Macaroni cheese with garlic roasted crumbs	16				
Seasonal vegetables	8				

DESSERT

Sticky toffee sundae, banana ice cream, whipped cream, caramel sauce	18					
Soft serve ice cream with one topping of your choice (ask for flavour of the day)	,					
Chocolate fondant with salted caramel, mint chocolate chip ice cream						
Diplomatico Reserve cheesecake, mango sorbet	18					
Raspberry Pavlova, meringues, lemon and mint	16					
BSU snickers, popcorn ice cream	18					
Apple and blackberry crumble, vanilla custard	17					
Pineapple carpaccio, passion fruit, coconut sorbet, lime	15					
BSU dessert platter to share (pick any three except Sticky toffee sundae)						
SMOOTHIE						
Banana, avocado, cacao powder, cinnamon	1					
Banana, strawberry, home-made granola, honey						
FRESH JUICES						
Detox - Apple, spinach, kale, ginger, cucumber, green bell pepper, lemon	Ç					
Red Vitamin - Beetroot, carrot, orange	Ç					
Tropical Mix - Pineapple, orange, mango, kiwi, strawberry	Ç					
SHAKES						
Vanilla milkshake with a touch of hazelnut and soft serve ice cream	12					
Stracciatella milkshake with chocolate chips and pistachio	12					
Colada milkshake with dark rum, coconut and soft serve ice cream	16					

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