HOT & COLD STARTERS

21

28

19

23

2624

18

28

17

26

20

Sea bass fillet carpaccio, avocado purée, horseradish, red shiso cress, ginger dressing

Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce

Squid ink cured salmon, tobiko caviar, cucumber ribbon, citrus dressing

Chicken liver and foie gras parfait, Madeira jelly, toasted brioche

Roasted veal carpaccio, dill pickles, quail's egg, tuna dressing

Seared scallops, sea urchin butter, Ras el hanout, cauliflower couscous

Tamarind spiced chicken wings, spring onions, coriander

Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots (to share)

Leek and potato soup, cheddar cheese toastie

Tagliolini, blue swimmer crab meat, parsley, chili, white wine emulsion

Butternut squash tart, caramelized onion, Stilton blue cheese, walnut, honey sherry dressing

SALADS

Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan

16/28

Red cabbage, kale, carrots, candied pecans, alfalfa sprouts, pomegranate, orange dressing

13/25

Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond

15/27

Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic dressing

14/26

For any salad add on grilled king prawns 18 or grilled chicken 10

Prices stated are subject to 10% service charge and prevailing GST.

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 silver 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
Tomato risotto, basil pesto, grated pecorino cheese	32
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus	29
Braised turkey leg, bubble and squeak mashed potato, sage, bacon	45
Roasted sea trout, poached smoked haddock, grilled prawns, charlotte potatoes, broccoli, langoustine bisque	41
Traditional fish and chips, crushed peas, tartar sauce	29
Roasted duck breast, black pepper glaze, parsnip purée, treacle bacon, blackberries, kale	38
Charred cauliflower, curried cauliflower purée, parsnip crisp, ceps mushroom	29
GRILL	
Go Chu baby chicken, apple celery slaw, yoghurt dip	36
Lamb chops	55
Dingley Dell pork chop 280g	45
Dingley Dell pork T-bone 450g	56
Angus sirloin steak 280g 150 days grain fed	63
Irish Angus rib-eye steak 300g 28 days aged grass fed	69
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	
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SIDES

nips	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					
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 rum cheesecake, mango sorbet					
Chocolate meringue with Chinese Five Spice ice cream sandwich, mandarin					
BSU snickers, popcorn ice cream					
Pumpkin and pecan pie, clotted cream	17				
Pineapple carpaccio, passion fruit, coconut sorbet, lime	15				
BSK dessert platter to share (pick any three except Sticky toffee sundae)	45				
SWEET WINE (125ML)					
2016 Moscato "Woolshed" Victoria, Australia (Fresh, fruity, sweet and aromatic)	15				
2016 Riesling, Giesen Estate, Marlborough, New Zealand (medium-sweet, tropical fruits, juicy)					
DIGESTIVES COCKTAILS					
Treat of Mandorla - Amaretto and grappa dessert cocktail	17				
Digestizzy - Fernet Branca combined with sweet vermouth	17				
Lemon Bay - Limoncello with touch of Chartreuse and grappa	17				
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					
Wifi: BREADSTREETKITCHEN Password:Bsk@1234					





