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
BSK open-faced omelette with mushrooms, spinach, 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
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SIAKIEKS

Squid ink cured salmon, tobiko caviar, cucumber ribbon, citrus dressing	19
Chicken liver and foie gras parfait, Madeira jelly, toasted brioche	23
Seared scallops, sea urchin butter, Ras el hanout, cauliflower couscous	24
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots (to share)	28
Leek and potato 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

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 potatoes, sage and 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
Charred cauliflower, curried cauliflower purée, parsnip crisp, ceps mushroom	29
GRILL	
Lamb chops	55
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
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

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.

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 Reserva rum cheesecake, mango sorbet		
Chocolate meringue with Chinese Five Spice ice cream sandwich, mandarin	16	
BSU snickers, popcorn ice cream	18	
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	
SMOOTHIE		
	4.	
Banana, avocado, cacao powder, cinnamon Banana, strawberry, home-made granola, honey	11 11	
COLD PRESSED JUICES		
Vitality - Watermelon, black sesame	11	
Immune boost - Green apple, orange, celery, carrot, ginger	11	
Defence - Green guava, matcha	11	
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	

Wifi: BREADSTREETKITCHEN Password:Bsk@1234





