

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, Gruyère cheese and rocket	18
King prawn roll, Thousand Island dressing, lettuce, tomato and waffle crisps	28
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 gammon steak, two fried eggs, tomato, mushroom, chips	29
Avocado wedges on pumpernickel toast, poached egg, mustard mayo	15
Spicy scrambled eggs with chorizo, chili, pineapple and feta	18
Scotch egg - Deep fried breaded egg with pork, céleriac remoulade, rosemary potatoes	18
Vanilla yogurt, home-made treacle granola and mixed berries	12

STARTERS

Pork and pistachio pie, apple chutney, pickled quail's egg	17
Spicy salmon tartare, mango, cucumber, chili, garlic, wonton crisps	19
Chicken liver and foie gras parfait, Madeira jelly, toasted brioche	23
Seared scallops, cauliflower purée, treacle cured bacon, apple, ras el hanout toasted almonds	24
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, butternut squash, Taleggio cheese, San Daniele ham, rocket pesto (to share)	28
Cider-onion soup, cheddar cheese toastie	17

SALADS

Crispy chicken caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	16/28
Quinoa salad, sweet corn, deep fried halloumi cheese, pomegranate, baby kailan, walnuts	14/26
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic	14/26

For any salad add on grilled king prawns 18

SIDES

Chip	10
Mashed potato	10
Onion rings	12
Macaroni cheese with garlic roasted crumbs	16
Seasonal vegetables	8

MAINS

Traditional Sunday roast with Yorkshire pudding, roasted potatoes, spiced honey carrots, seasonal greens, gravy	45
Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39
BSK short rib beef burger 7oz, Monterey Jack cheese, smoked bacon, ketchup, chips	29
Mixed mushroom risotto, aged Parmesan, deep fried enoki, frissé	32
Slow roasted Dingley Dell pork belly, spiced apple purée	29
Braised featherblade steak, mashed potato, sage pesto, fried shallot rings, kale	39
Traditional fish & chips, crushed peas, tartar sauce	29
Roasted sea trout, green asparagus, fava beans, mussels, king oyster mushroom, wild garlic velouté	37

GRILL

Baby chicken, bang bang sauce, burnt lemon	34
Lamb chops	53
Dingley Dell pork chop 280g	44
Angus Sirloin steak 280g 150 days grain fed	62
Irish Angus ribeye steak 330g 28 days aged grass fed	68
Mixed grill platter to share for 2-3 (ask your server for the selection)	130

RARE BREED

Daily selection of dry aged, native and rare breed prime beef cuts, sourced from our artisan suppliers, matured in our own dry age fridge for a minimum of 28-35 days.

Availability is dependent on what chef has in the cabinet.

"Minimum of 250g per order"

British Longhorn ribeye, grass fed	26per100g
British Hereford sirloin, grass fed	23per100g
Irish Angus tenderloin, grass fed	25per100g
Japanese Wagyu sirloin, grain fed	45per100g
Australian Angus côte de boeuf, grain fed (ask your server for weight availability)	22per100g

Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce

Make your own Surf and Turf with any grill, half lobster or king prawns 25

Prices stated are subject to 7% GST and 10% service charge
If you have a food allergy/intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal