

KITCHEN OPENING TIMES

Mon to Fri - 7am to 11pm | Sat - 11am to 11pm | Sun - 11am to 8pm

**BREAD STREET**

KITCHEN

Our Sunday Roast is available on Sundays only, all day.  
Brunch available on the weekends from 11am to 2pm.

<b>Love Potion No. 9</b> Croft Pink Port, lemon, raspberry, fresh mint, Prosecco	13.50	<b>Lady Regent</b> Hendrick's, Rinquinquin Peach aperitif, elderflower, lemon, fresh mint	12.00
<b>Grey Goose Royal</b> Grey Goose, Aperol, lemon, passion fruit, Prosecco	13.00	<b>Zephyr</b> Grey Goose vodka, lemon juice, ginger and cardamom homemade syrup	12.00

WHET YOUR APPETITE

<b>BSK Espresso Martini</b> Bacardi spiced, homemade salted caramel, espresso	13.00
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<b>Long Night</b> Macallan 12, Campari, Laphroaig 10 year old, Crème de Banana, Crème de Cacao dark, Peychaud's bitters	13.00
<b>Guilty Crown</b> Haku vodka, jasmine tea, honey, elderflower, lime	12.00

<b>Champagne &amp; Sparkling</b> Coeur Des Bar, Blanc de Noir, Devaux, Champagne, France NV	125ml 14.50
Besserat de Bellefon, Rosé Brut, Champagne, France NV	19.50
Hattingley Valley Classic Cuvée, Hampshire, Southern England NV	12.50

SNACKS

Mixed marinated olives 5.00	Harissa spiced nuts 4.50	Salt and pepper squid 8.00	Nduja filled gnocchi 8.00
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STARTERS

Bread basket	4.00
Roasted Ironbark pumpkin soup, toasted hazelnuts, truffle oil	8.50
Wagyu meatballs, polenta croutons, basil	13.50
Potted salt beef brisket with grain mustard, piccalilli, seeded crackers	11.50
Snow crab California roll	13.50
Spicy tuna tartare, wonton crisps, crème fraiche, avocado	14.00
Tamarind spiced chicken wings, spring onions, coriander	10.50/15.00
Burrata, winter leaves, orange, olives	12.50
Saltwater prawn cocktail, Marie rose sauce, avocado, pink peppercorn	14.00
Signature BSK sharing starters	25.00

SALADS

Caesar salad, pancetta, anchovies, soft boiled egg, aged Parmesan	10.50/16.00
Superfood salad, kale, cucumber, alfalfa cress, quinoa, grilled corn, avocado puree, white balsamic dressing, harissa spiced nuts	9.00/13.00
Crispy duck, watercress, mouli, chilli, radish, ginger, sesame seeds, orange and soy dressing	11.50/17.50

Add to your salad:

chicken 6.00	halloumi 5.00	avocado 4.50	smoked salmon 6.50
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SIDES

Triple cooked chips	5.00	Spiced honey carrots	5.00
Seasonal greens	5.00	Truffle brie mashed potato	5.50
Macaroni cheese with garlic roasted crumbs	6.00		

MAINS

Beef Wellington, truffle mash, bone marrow sauce (for 2 people, please allow 50 minutes)	47.50pp
Roasted cod with crushed potatoes, artichoke, salted capers, red wine and lemon sauce	22.50
Dry aged beef burger, Monterey Jack cheese, Sriracha mayo, chips	19.00
<b>Add to your burger:</b>	
streaky bacon 3.00	fried egg 3.00
avocado 4.50	
Red wine braised beef feather blade, mashed potato, creamed wild mushrooms, crispy shallots	28.50
Slow-roasted Cumbrian saddleback pork belly, Braeburn apple purée	19.50
Beer battered haddock and triple cooked chips, crushed peas, tartare sauce	21.50
Steamed sea bass, smoked chorizo emulsion, piquillo pepper and red onion piperade	23.00
Butter chicken and cashew nut curry, saffron rice, poppadum	21.50

Mushrooms, truffle and ricotta tortelloni, Parmesan emulsion, chili	21.00
Street Pizza Special - Truffle Bianca	20.00



JOSPER CHARCOAL GRILL

Dingley Dell pork chop 300g, pineapple	25.00
Dry aged Dedham Vale rib-eye steak 280g with cherry tomatoes, grilled mushroom, watercress	36.00
Herdwick lamb cutlets with cherry tomatoes, grilled mushroom, watercress	28.50
Surf and Turf of dry aged sirloin steak, half lobster, garlic and parsley butter, triple cooked chips	45.00

NATIVE & RARE BREED

Selection of dry aged, Rare Breed beef cuts sourced from the best British farms, matured in our own Himalayan salt dry aged for a minimum of 35 days. Please ask your server for today's selection and prices, they are generally a minimum of 900g and are great for sharing!

Tomahawk	10.00 per 100g
Bone in Prime sirloin	10.50 per 100g
Bone in Prime rib	10.50 per 100g
T-bone	11.00 per 100g
Porterhouse	11.50 per 100g
Add half lobster	25.00

Choice of a sauce @ 2.00

Béarnaise, peppercorn or marrowbone and shallot sauce

DESSERTS

Sticky toffee pudding, caramel sauce, clotted cream ice cream	8.50
Chocolate fondant, salted caramel ice cream	9.00
Pineapple and kiwi carpaccio, passion fruit, coconut sorbet	7.50
Monkey Shoulder Cranachan cheesecake, raspberry sorbet	9.00
Panna cotta, orange, pistachio	8.50
Selection of ice creams and sorbets	7.00
Selection of British cheese, quince, crackers	12.50

BREAKFAST

From 7am to 11am

Avocado, orange, chilli, flaked almonds, poached eggs	11.50
Mixed bakery basket - pain aux raisins, croissant, pain au chocolate	6.00
Bircher muesli, rolled oats, goji berries, chia seeds, honey, blueberries,	6.50
Vanilla yoghurt, toasted granola, berries	7.00
Ricotta pancakes, honeycomb butter	9.50
Bacon or sausage and egg roll	9.50
Scrambled eggs, smoked salmon	12.50
Eggs Benedict	11.50
Eggs Royale	12.00
Eggs Florentine	10.50
Open omelette with Gruyère cheese, wild mushroom	12.50
<b>The English Breakfast</b> - two eggs of your choice (scrambled, poached, fried), bacon, sausage, mushrooms, tomato, baked beans	14.50
<b>The Vegan Breakfast</b> - Scrambled tofu, spinach, quinoa, mushrooms, tomato, mung beans, avocado	12.50
<b>The Full Vegetarian</b> - two eggs of your choice (scrambled, poached, fried), grilled halloumi, spinach and quinoa, mushrooms, tomato, glazed carrots	12.50
<b>Sides</b>	
Grilled tomatoes, baked beans or mushrooms	3.75
Sausages, bacon, black pudding	4.25
Halloumi	5.00
Spinach	4.00
Avocado	4.50
Smoked salmon	6.50

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.  
A discretionary 12.5% service charge will be added to the final bill and all prices are inclusive of VAT.