

# BREAD STREET

## KITCHEN & BAR

### COCKTAILS

Join us for breakfast with all of the classics, from a Full English to Smashed Avocado, Friday to Sunday.

<b>Love Potion No. 9</b> Croft pink port, mint, raspberries, lemon, Prosecco	10.00	<b>Lady Regent</b> Hendrick's, Rinquiquin peach aperitif, elderflower, lemon, fresh mint	10.00
<b>Grey Goose Royal</b> Grey Goose, Aperol, lemon, passion fruit, Prosecco	11.00	<b>Zephyr</b> Cardamom infused vodka, lemon juice, ginger homemade syrup	11.00

<b>BSK Espresso Martini</b> Bacardi Spiced rum, homemade salted caramel, house blend espresso	11.00
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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	12.50
<b>The BB</b> Bombay Bramble, agave syrup, elderflower cordial, lemon	9.50

SUNDAY ROAST WITH ALL THE TRIMMINGS  
Served from 12pm on Sundays  
35 day dry-aged sirloin of rare breed beef 26.00

<b>Champagne &amp; Sparkling</b> Coeur Des Bar, Blanc de Noir, Devaux, Champagne, France NV	125ml 15.00
Prosecco, Extra Dry, Veneto, Italy	7.50
Veuve Cliquot, Yellow Label, Champagne, France	17.00

### SNACKS & BREAD TO SHARE

Mixed marinated olives	3.00
Harissa spiced nuts	3.00
Salt and pepper squid	7.00
Padron peppers	5.00
Bread basket with butter	3.50

### STARTERS & SALADS

Roasted pepper and tomato soup, crème fraiche, chive	7.50
Burrata, heritage beetroot, black olives, pine nuts, dill	9.50
Prawn cocktail, cucumber, avocado, pink grapefruit, tobiko	13.50
Tamarind spiced chicken wings, spring onions, coriander	10.50
Spicy tuna tartare, wonton crisps, crème fraiche, avocado	11.50
Potted Cumbrian beef brisket with grain mustard, piccalilli, seeded crackers	9.50
Caesar salad, soft boiled egg, pancetta, anchovies, aged Parmesan	8.00 /11.00
Superfood salad, kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts	8.00 /11.00
Crispy duck, watercress, mooli, chilli, radish, ginger, sesame seeds, orange and soy dressing	9.00 /12.00

Add to your salad	
Avocado 3.00	Halloumi 2.50
Chicken 4.00	

### LARGE CUTS

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 800g and are great for sharing

Bone in prime rib.....	per 100g....10.50
Bone in sirloin.....	per 100g....10.50
Porterhouse.....	per 100g.... 11.50

### FROM THE GRILL

Dry-aged rib-eye steak 10oz .....	40.00
Dry-aged sirloin steak 10oz .....	36.00
Grilled spatchcocked poussin, chimichurri sauce .....	22.50

All the steaks are served with cherry tomatoes, grilled mushroom, watercress

### CHOICE OF A SAUCE 2.50

Béarnaise, peppercorn, marrowbone and shallot sauce, chimichurri

### SIDES

Koffmann's Fries	4.50
Creamy mashed potato	4.50
Macaroni cheese, roasted garlic crumbs	5.00
Mixed leaves, cherry tomatoes	4.00
Tenderstem broccoli	4.50
Honey roast carrots	4.50

### MAINS

Beef Wellington, creamy mashed potato, honey roast carrots, red wine jus (for 2 people, please allow 45 minutes)	49.00pp
Steamed sea bream, braised leeks, cherry tomatoes, samphire, brown shrimps	19.00
Butter chicken and cashew nut curry, saffron rice, poppadum	18.00
Roasted cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce	21.50
Baked spinach and ricotta cannelloni, tomato, mornay sauce, basil	17.00
Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée	18.50
Fish and chips, mushy peas, tartare sauce	16.50
Celeriac steak, grilled mushroom, watercress, wild rice, mushroom gravy	16.50
Bread Street Kitchen Burger, dry aged beef burger, Monterey Jack cheese, sriracha mayo, Koffmann's Fries	17.50
Add to your burger	
Avocado 3.00	Fried egg 3.00
Streaky bacon 3.00	

### DESSERTS

Chocolate fondant, salted caramel ice cream	7.00
Pineapple and kiwi carpaccio, passion fruit, lime, coconut sorbet	6.50
Monkey Shoulder cranachan cheesecake, raspberry sorbet	7.00
Selection of British cheese, crackers, grapes, chutney	10.50
Sticky toffee pudding, vanilla ice cream	6.50

A discretionary 12.5% service charge will be added to your final bill.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Prices include VAT.

Adults need around 2000 kcal a day

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