## HOT & COLD STARTERS

	21									
Crispy prawns and cauliflower, "secret sauce", sesame seeds										
Cured salmon, horseradish cream, bread puffs, pickled shallots										
Chicken liver and foie gras parfait, Madeira jelly, toasted brioche Seared scallops, sweetcorn ragout, 'nduja chimichurri Tamarind spiced chicken wings, spring onions, coriander										
						Flatbread, pork and fennel sausage, harissa hummus, crème fraîche, red chili, shallots (to share)				
						Corn soup, chili oil, parmesan churro Scotch egg, pork sausage, celeriac remoulade Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce Smoked burratina, green tomato jam, cured egg York, truffle vinaigrette, lavosh				
SALADS										
Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	13/18									
Heirloom Tomato salad, mozzarella, crunchy quinoa, ricotta vinaigrette	15/27									
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond										
Watermelon, cucumber, feta mousse, rocket leaves, pumpkin seeds, mint dressing	15/26									
For any salad add on grilled king prawns 18, grilled chicken 10, avocado 6 or smoked salmon 16										
SIDES										
Chips	10									
Mashed potato	10									
Macaroni cheese with garlic roasted crumbs	16									
Seasonal vegetables	8									
Honey glazed spiced carrots	8									

All prices displayed are subject to Prevailing Goods and Services Tax 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.

## MAINS

Beef fillet Wellington, mashed potatoes, glazed carrots, seasonal greens, red wine jus	80
Impossible Wellington, mashed potatoes, glazed carrots, seasonal greens	45
Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39
BSU beef burger 7oz, Monterey Jack cheese, chipotle aioli, fries	30
Mushroom risotto, truffle pesto, pine nuts	32
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus	29
Seared Sea Bream, coconut curry sauce, mussels, curry leaves	39
Traditional fish and chips, crushed peas, tartar sauce	30
Classic shepherd's pie with mashed potatoes	38
GRILL	
Baby chicken, chimichurri sauce, burnt lemon	36
Australian lamb chops 350g	55
Dingley Dell pork T-bone 450g	56
Dingley Dell pork chop 280g	45
USDA sirloin steak 280g 365 days grain fed	63
Irish Angus rib-eye steak 300g 28 days aged grass fed	70
Butcher's board to share for 2-3 (ask your server for the selection)	132
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. Availability is dependent on what chef have in the cabinet.	
British Hereford sirloin, grass fed, 300g	69
Pinnacle Australian Great Southern Ribeye, grass fed, 300g	76
Japanese Wagyu sirloin, grain fed, 250g	112
Australian Angus rib-eye on the Bone, grass fed, 800g	122
John Stone Irish Tomahawk, grass fed, 1kg (choice of 2 sides)	198

Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce Add truffle butter 6

## DESSERT

Banana sticky toffee pudding, caramel sauce, vanilla ice cream					
Chocolate fondant with salted caramel ice cream					
Cambridge burnt cream, mandarin sorbet					
Diplomatico Reserva rum cheesecake, mango sorbet					
Pineapple "panna cotta", passion fruit, kiwi, coconut sorbet					
BSK dessert platter to share (pick any three)					
Soft serve ice cream with one topping of your choice (ask for flavour of the day)					
SWEET WINE					
2018 Moscato d'Asti, Sori dei Fiori, Piedmont, Italy – 125 ml 2014 Sauternes, Chateau Simon, Bordeaux, France – 125 ml	15 22				
APERITIFS COCKTAILS					
BSK Spritz - Limoncello Di Capri, watermelon juice, lemon juice, mint, bitter lemon	18				
Endless Summer - Campari, strawberry & thyme syrup, grapefruit juices, rose, Prosecco, soda.					
Traditional Pimm's No1 combined with our homemade lemonade, mint, cucumber & berries	17				
SHAKES					
Vanilla milkshake with a touch of hazelnut and soft serve ice cream	12				
Stracciatella milkshake with chocolate chips and pistachio syrup	12				
Baileys milkshake with butterscotch liquor and soft serve coffee ice cream	19				
Wifi: BREADSTREETKITCHEN Password:Bsk@1234					





