GLUTEN FREE MENU HOT & COLD STARTERS

Cured salmon, horseradish cream, pickled shallots, caper purée	19
Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce	28
Chicken liver and foie gras parfait, Madeira jelly, sour dough	23
Seared scallops, sweetcorn ragout, 'nduja chimichurri	25
Tamarind chicken wings, spring onions, coriander	18
Flatbread, pork and fennel sausage, harissa hummus, crème fraîche, red chili, shallots (to share)	28
Impossible flatbread, harissa hummus, crème fraîche, red chili, shallots (to share)	24
Corn soup, chili oil, corn salsa	17

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	15/27
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
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.

GLUTEN FREE MENU MAINS

Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce

BSK beef burger, chipotle aioli, fries				
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus				
Mushroom risotto, truffle pesto, pine nuts	32			
Seared sea bream, coconut curry sauce, mussels, curry leaves				
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				
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	n our artisan suppliers,			
matured in our own dry age fridge. Availability is dependent on what che	^c 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 included)	198			

Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce

Add truffle butter 6

GLUTEN FREE DESSERT

Cambridge burnt lemon, mandarin sorbet				
Diplomatico Reserva rum cheesecake, mango sorbet				
Pineapple "panna cotta", passion fruit, kiwi, coconut sorbet				
Soft serve ice cream				
SWEET WINE				
2018 Moscato d'Asti, Sori dei Fiori, Piedmont, Italy - 125 ml	15			
2014 Sauternes, Chateau Simon, Bordeaux, France - 125 ml				
APERITIFS COCKTAILS				

FLAVOURED ICE TEA

BSU Spritz - Limoncello Di Capri, watermelon juice, lemon juice, mint, bitter lemon

Endless Summer - Campari, strawberry & thyme syrup, grapefruit juices, rose, Prosecco, soda.

Traditional Pimm's No1 combined with our homemade lemonade, mint, cucumber & berries

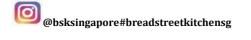
Ginger Lemongrass I Lemon I Raspberry & Mint I Mango and Tangerine

Single serving in glass 11

Jug - fits nicely to 4 glasses 32

Wifi: BREADSTREETKITCHEN Password:Bsk@1234







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