

## START THE RIGHT WAY

<b>BSK Spritz</b>	19
Limoncello Di Capri, watermelon juice, lemon juice, mint, bitter lemon	
<b>Endless Summer</b>	19
Campari, strawberry & thyme syrup, grapefruit juice, rose, prosecco, soda	

# BREAD STREET KITCHEN & BAR

SUNDAY ROAST WITH ALL THE TRIMMINGS  
USDA PRIME STRIPLOIN 45  
SERVED FROM 12PM ON SUNDAY

## COCKTAILS

<b>BSK Old Fashioned</b>	23	<b>Thai Colada</b>	23	<b>Amalfi Spritz</b>	23	<b>Chamomile Bloom</b>	23	<b>Champagne &amp; Sparkling</b> 125ml	
Bulliet bourbon, orange bitters, aromatic bitters, spiced syrup		Malibu, Plantation 3 Stars, passion fruit, pandan, pineapple juice, lemon, kaffir lime leaf		Mancino Ambrato, Italicus, chamomile & lemon syrup, prosecco, soda		Hendrick's gin, chamomile & turmeric syrup, lemon, foamee		Prosecco Superiore, Rustico, Nino Franco, Valdobbiadene, Italy NV	
<b>Mango Spice 2.0</b>	23	<b>Oriental Sour</b>	23	<b>Mémoire of Love</b>	23	<b>Violet Sour</b>	23	<b>Champagne</b> , Joseph Perrier, Cuvée Royale, Brut, France NV	19
Diplomatico, mango syrup, lemon juice, fresh ginger, chilli tincture, coriander brisket reduction		Hakushu, Dr.Yuzu, sugar, matcha, foamee		Le Gin, lillet blanc, cucumber, mint, bitters, basil		Hubiscus-infused pisco, butterfly pea, lemon, celery, bitters		25	

## SNACKS TO SHARE

<b>Mixed Marinated Olives</b>	7
<b>Harissa Spiced Nuts</b>	7
<b>Padron Peppers</b>	10
<b>Bread Basket with Butter</b>	4
<b>Salt &amp; Pepper Squid with Lime &amp; Coriander Mayo</b>	21

## STARTERS

<b>Roasted Pepper &amp; Tomato Soup</b>	22
Chives	
<b>Potted Salt Beef Brisket</b>	28
Grain mustard, piccalilli, seeded crackers	
<b>Burrata</b>	22
Heritage beetroot, black olives, pine nuts, dill	
<b>Prawn Cocktail</b>	26
Cucumber, avocado, pink grapefruit	
<b>Tamarind Spiced Chicken Wings</b>	20
Spring onions, coriander	
<b>Spicy Tuna Tartare</b>	22
Wonton crisps, crème fraiche, avocado	

## SALADS

<b>Caesar Salad</b>	14/22
Soft boiled egg, pancetta, anchovies, aged Parmesan	
<b>Superfood Salad</b>	15/24
Kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts	
<b>Crispy Duck</b>	16/26
Watercress, mooli, chilli, radish, ginger, sesame seeds, orange & soy dressing	

**Add to your salad** Avocado 6 | Halloumi 8 | Chicken Breast 10

## BEEF WELLINGTON

**Beef Wellington, Truffle Brie Mash Potatoes, Honey Roast Carrots**..... 160  
Mixed leaves salad, red wine jus  
(for 2 people, please allow 45 minutes)

## LARGE CUTS

Selection of dry-aged, rare breed beef cuts, aged for a minimum of 35 days, matured in our own dry-age fridge. Please ask your server for today's selection & prices, they are generally a minimum of 900g & are great for sharing.

<b>Bone in Prime Rib</b> .....per 100g.....	24
<b>Bone in Sirloin</b> .....per 100g.....	22
<b>Porterhouse</b> .....per 100g.....	22

## FROM THE GRILL

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

<b>Dry-aged Rib-eye Steak 300g</b> .....	70
<b>Dry-aged Sirloin Steak 300g</b> .....	64
<b>Grilled Spatchcock Poussin</b> .....	36
Chimichurri Sauce	

**Choice of Sauce**.....2

Béarnaise, peppercorn, marrowbone & shallots sauce, chimichurri

## SIDES

<b>Koffman's Fries</b>	10
<b>Truffle Brie Mash Potato</b>	14
<b>Macaroni Cheese, Roasted Garlic Crumbs</b>	16
<b>Mixed Leaves, Cherry Tomatoes</b>	8
<b>Broccolini, Almond Flakes</b>	10
<b>Honey Roast Carrots</b>	10

## MAINS

<b>Steamed Red Snapper</b>	36
Braised leeks, cherry tomatoes, samphire, brown shrimps	
<b>Butter Chicken &amp; Cashew Nut Curry</b>	34
Saffron rice, poppadom	
<b>Roasted Cod</b>	48
Crushed potatoes, artichoke, salted capers, red wine & lemon sauce	
<b>Baked Spinach &amp; Ricotta Cannelloni</b>	30
Tomato, mornay sauce, basil	
<b>Slow Roasted Dingley Dell Pork Belly</b>	36
Braeburn apple	
<b>Fish &amp; Chips</b>	38
Mushy peas, tartar sauce	
<b>Cauliflower Steak</b>	30
Olive pistou & porcini mushroom	
<b>Bread Street Kitchen Burger</b>	32
Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries	
<b>Add to your burger</b> Avocado 6   Fried Egg 2   Streaky Bacon 5	

## DESSERTS

<b>Chocolate Fondant</b>	20
Salted caramel ice cream	
<b>Pineapple &amp; Kiwi Carpaccio</b>	18
Passion fruit, lime, coconut sorbet	
<b>Single Malt Whisky Cranachan Cheesecake</b>	19
Raspberry sorbet	
<b>Sticky Toffee Pudding</b>	19
Clotted cream ice cream	
<b>Selection of Ice Creams &amp; Sorbets</b>	7
<b>Selection of British Cheese</b>	22
Crackers, grapes, chutney	